

Grilled Spicy Wings with Spicy Blue Cheese or Spicy Ranch Dressing

Serves 4-6

3 lbs chicken wings (12-16 full wings), wing tips removed

Ribs Within Turbo Salt

Ribs Within Rub4All

Ribs Within WAHOO Chicken Rub

1 cup prepared chunky blue dressing

1 cup prepared ranch dressing

Clean wings and place in large bowl. Sprinkle Rub4All and then WAHOO Chicken to coat the wings.

Then dust lightly Turbo Salt, the heavier, the hotter, and let wings rest for 45 minutes (refrigerated or at room temp)

Meanwhile, mix 1 cup of Blue Cheese or Ranch Dressing with 1 tablespoon of Hot Salt and 1 tablespoon Rub4All. Refrigerate until ready to use.

Preheat grill on high for 5-10 minutes. Scrape grill, reduce heat to medium and oil grates with oil soaked paper towel and tongs.

Turn one burner to low. Place all the wings top skin side down over medium burners for 5 minutes, watch for burning. Flip and cook 5 minutes more, again checking for burning.

Move wings to low heat for 5 minutes, then flip again for 5 minutes

Turn all burners to low and cook wings until the internal temperature reaches 165 degrees F or when juice runs clear out of the wings. Total cooking 20-30 minutes.

Serve with either spicy blue cheese or spicy ranch dressing