

GRILLED SWEET & SPICY CHICKEN WINGS WITH LIME

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

¼ cup chili powder
¼ cup packed light brown sugar
1 teaspoon chipotle chili powder
Kosher salt and freshly ground black pepper
4 pounds chicken wings, split at the joint, wingtips removed and discarded
¼ cup vegetable oil
¼ cup fresh cilantro, chopped
1 lime, cut into wedges

Directions:

- Whisk together the chili powder, brown sugar, chipotle powder, 1 teaspoon salt, and ½ teaspoon pepper in a medium bowl to make a dry spice rub
- Place the wings in a large bowl, toss with the oil, and sprinkle with the dry spice rub
- Toss the wings to evenly coat, cover with plastic wrap, and refrigerate for 1 – 2 hours
- Prepare a grill for high heat
- Tear off four 18 x 18 inch sheets of heavy duty non-stick aluminum foil
- Remove the wings from the bowl, making sure to leave any excess liquid behind and divide the wings among the foil pieces, centering them on each piece in a single layer
- Sprinkle the wings with a generous pinch of salt and pepper
- Bring two opposite ends of the foil together and fold twice to seal, then fold in the other sides to create leak proof packets
- Grill over high heat, turning once, until the wings are cooked through, about 25 minutes
- Carefully open the packets - hot steam will escape
- Scatter the cilantro over the tops and serve with the lime wedges