Easy Grilled Chicken Wings

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These are not hot wings, maybe even better though; these simple and tasty chicken wings will fly off the plate, so make plenty...

Here is what you will need:
18 to ...24 Chicken Wings
DRY RUB
1 or 2 Tablespoons Paprika
2 Teaspoons Chili Powder
2 Teaspoons Ground Cumin
2 Teaspoons Garlic Powder
2 Teaspoons Onion Powder
2 Teaspoons Ground Pepper
1 Teaspoon Coarse Salt

Remove the wing tips and place the cleaned wings in a mixing bowl or storage bag. Combine the paprika, chili powder, cumin, garlic powder, onion powder, salt and pepper in a small bowl; mix well and apply this dry rub to your wings. Grill the wings using indirect heat with temperatures around 325 to 350 for about 20 minutes per side, at this point your wings are probably done, and temperatures approaching 190F or more should not be alarming. Now move the wings on to fairly high direct heat, maybe 2 or 3 minutes per side (watch them to get that perfect color and texture on the skin). When finished remove from the grill and allow to rest at least a few minutes before serving.

Background Music
Pompeii (No Vocals)
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