

How to Make Barbecue Wings



Recipe Notes: You can sauce the chicken wings with various sauces limited only by your imagination. Some of my favorites are below.

You can also apply a rub and serve them dry. Don't use a rub with sugar, or the wings will burn.

While cooking the wings with direct heat, you have to watch them and turn them a lot. If you're not careful, they will burn. The wingettes are done when you can see the meat bubbling up from below. The drumettes are done when the flesh is no longer pink at the cut end.

- 1 package chicken wings about 3 lbs.
- Salt and pepper to taste
- Sauce if desired;
- Buffalo sauce (recipe below), celery, and blue cheese dressing if desired.
- [Barbecue Sauce](#). I suggest a sweeter sauce like my [Easy Barbecue Sauce](#) or my [Kansas City Barbecue Sauce](#).
- [Teriyaki sauce](#)

•Sweet chili sauce

- 1.Set up your grill for indirect cooking; For a charcoal grill; If you're using a 22" kettle grill, the most popular size, place 50 charcoal briquettes in the grill and light. When the coals are ready, push them to one side of the grill. Place a drip pan on the charcoal grate next to the coals. For a gas grill, turn all the burners on high for ten minutes to heat the grill. Turn off all the burners except the primary burner(s).
- 2.Prepare your bowls and sauce. Keep your sauce warm.
- 3.If you're serving celery and blue cheese, cut the celery into sticks about 4"-5" long. Keep refrigerated until ready to serve.
- 4.Cut the chicken wings into three pieces. Save the wingtips for stock or discard.
- 5.Season the drumettes and wingettes with salt and pepper.
- 6.Clean and oil the grate.
- 7.Place the chicken wings on the indirect side of the grill and cook for 10-12 minutes. Put the drumettes closest to the fire since they take longer to cook.
- 8.After 10-12 minutes, move the wings to the direct side. Cook for 10-12 minutes, frequently turning, until the wings are done to your liking.
- 9.Place the wings in a large mixing bowl, add 1/2 cup of warm sauce of your choice. Toss the wings in the sauce until well coated. If using teriyaki sauce, use 1/4 cup.
- 10.Pour the wings on a large serving platter and serve immediately.
- 11.Serve celery sticks and blue cheese dressing if you're making Buffalo wings.

Buffalo Sauce

This is the classic buffalo sauce. It's simple, but don't be fooled; this is the real deal!

- 1 stick of unsalted butter (1/2 cup)
- 1/2 cup hot pepper sauce. ([Franks RedHot Original Cayenne Pepper Sauce](#) is the industry standard, but you can also use [Tabasco Original Flavor Pepper Sauce](#) or [Crystal Hot Sauce](#). I've used all three with excellent results. If you're using Frank's, get the [RedHot Original Cayenne Pepper Sauce](#), not the wing sauce!)

- 1.Add ingredients to a small saucepan. Heat over medium-low heat until the mixture starts to simmer. Keep warm until ready to use.

You can serve any extra sauce on the side if desired. If the sauce is not hot enough, add more hot sauce. If it's too hot, add less. Taste the sauce before you use it. The ratio in the recipe is 50/50 sauce to butter.

Now you know how to make barbecue wings!

Enjoy!