

## Sticky BBQ Chicken Wings

Yields: 10 servings

Prep time: 10 min

Cook time: 35 min

### INGREDIENTS:

- 2 pounds of fresh or frozen chicken wings
- 1½ tablespoon of baking powder
- 1 teaspoon of salt
- 1 teaspoon of black pepper
- 3 tablespoons of hot wing sauce
- 3 cloves of garlic - freshly minced
- 1½ cup of BBQ sauce of your choice

### TOOLS:

- [Chantal Induction 21 Steel Tri-ply Griddle \(19 In. x 9.5 In.\)](#)
- [Chantal Ceramic Mixing Bowl with Pouring Spout \(16 Cup\)](#)





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### PROCESS:

1. Preheat oven to 450° F. and line the griddle with foil. Then, place a layer of parchment paper on top of the foil and set aside.
2. Pat the chicken wings dry. If you are using frozen wings, they will need to be thawed in the refrigerator overnight prior to preparing, and then patted dry.
3. Chicken wings often come with the drumettes attached so you will need to separate the two with a knife before moving on to the next step.
4. Put the wings into the ceramic mixing bowl. Then, add in the baking powder, salt, and pepper to the wings.
5. Mix well until all of the wings are coated. Arrange the chicken on the griddle and place in the oven for 20 minutes.
6. While the wings are baking, prepare the sauce by combining the hot wing sauce, BBQ sauce, and garlic in the ceramic mixing bowl.
7. Remove the wings from the oven and let stand for 5 minutes to keep them crispy.
8. Add the chicken wings into the bowl with your BBQ sauce mixture. Toss well until wings are coated in sauce and then place back onto the griddle.
9. Return to the oven for another 8-10 minutes. The wings should be browned and slightly charred. They can stay in the oven for another 2 minutes if they don't meet your char-tis faction! Remove from oven and serve hot.