

*Life's A Tomato*

*Book of Chicken Wing Recipes*

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# *Wing Selection and Separation*

When I cook up a batch of chicken wings, I want to use the best wings I can find. No skinny wings. No frozen wings. I use only the freshest, biggest wings I can find. I grab a family pack (usually 3-54pounds) of fresh wings at the supermarket.

I then separate them into their 3 parts: the tip, the flat, and the drumette (looks like a miniature chicken leg). Separating the wings is easy as long as you have a good sharp knife. Just insert the knife between each section. The chicken's 'design' will guide you to the 'sweet spot' where the knife will easily separate the parts of the chicken. You shouldn't have to saw or apply heavy pressure to the knife.

I don't cook the wing tips. Instead, they go into a large re-sealable baggie in the freezer for the next time I make homemade chicken stock. I've included [the recipe for my stock at the end of this cookbook](#).

I rinse my wings, but I don't remove the skin. That's up to you.



# How To Cook Chicken Wings

## Deep-fryer

1. Heat canola or peanut oil to 375 F.
2. Pat wings dry.
3. Fry 8-10 wings at a time, 5-6 minutes per side or until chicken is done.
4. Remove to paper towel-lined plate to drain.

## Oven

1. Preheat oven to 450 F.
2. Line a large baking sheet with aluminum foil.
3. Spread wings out on baking sheet and bake 20 minutes.
4. Flip wings and bake another 15-20 minutes or until chicken is done.

## Grill (Direct Sear)

1. Fire up a gas or charcoal grill for two-zone (direct and indirect) cooking.
2. Sear wings on both sides over direct heat.
3. Move wings to indirect heat and cook until chicken is done.

## Grill (Reverse Sear)

1. Fire up a gas or charcoal grill for two-zone (direct and indirect) cooking.
2. Place wings over indirect heat and cook until nearly done.
3. Move wings to direct heat and sear 2-4 minutes.



## Grill (Vortex)

1. Fire up a chimney of charcoal. Once it is completely ashed over, transfer to a Vortex placed small opening up in the center of your charcoal grill. Add the top grate.
2. Arrange chicken in a circle around the perimeter of the Vortex. Place flats with the meat side facing up, and drumettes with the meat side away from the Vortex.
3. Adjust grill vents so that the top vent is completely open, and the bottom vents are only open by 1/3rd. Add the lid.
4. Cook for 15 minutes, then rotate the lid 90 degrees. Cook another 15 minutes and again rotate the lid 90 degrees.
5. Check the wings for crispness. If getting crispy, flip wings and cook another 5 minutes. If still soft, close lid, rotate 90 degrees, and check again in another 15 minutes. Then flip the wings and cook another 5 minutes.

## Char-Broil Big Easy (roasted)

1. Preheat your [Char-Broil Big Easy](#).
2. Spray the Big Easy basket (I recommend using a [Bunk Bed Basket](#) or the [Wingin'ator 3000](#)) with non-stick spray.
3. Add wings and cook 20-30 minutes or until the chicken is done.
4. Note: If you want a little crunch to your wings, transfer cooked wings to a grill over direct heat and cook 2-3 minutes per side until golden brown and little charred, or deep-fry in 375 F oil for 1-2 minutes.



## Char-Broil Big Easy (crispy)

1. Rinse the wings and pat them very dry with paper towels.
2. Place on a sheet pan or plate and cover with more paper towels. Refrigerate for 2 hours to further dry out the skin.
3. Preheat oven to 250 F.
4. Transfer wings to a re-sealable baggie or container. Add in the baking powder and salt. Seal, and shake or toss to coat well.
5. Spray a baking rack with the non-stick spray and put it over a baking sheet that is lined with foil.
6. Place wings onto rack but do not crowd them.
7. Bake for 30 minutes. While baking, fire up your Big Easy.
8. Transfer wings to the Big Easy and cook another 10-20 minutes or until done.

## Smoker

1. Fire up your smoker for cooking between 225 and 250 F.
2. Apply your favorite rub to the wings. I usually use just salt and pepper.
3. Smoke wings for 2 hours over a light wood such as cherry or apple.
4. Note: If you want a little crunch to your wings, transfer cooked wings to a grill over direct heat and cook 2-3 minutes per side until golden brown and little charred, or deep-fry in 375 F oil for 1-2 minutes.



## Saucing

Just a little note about saucing your wings. You should avoid saucing your wings with cold sauce. Nothing makes hot wings cold faster than getting a bath in sauce that's right out of the fridge. If I'm using a refrigerated (as in usually leftover) wing sauce, I usually set it out on the counter to come to room temperature while my wings are cooking. You can of course also warm the sauce in a saucepan or microwave first.



# The Wings



# Adobo Buffalo Wings

*Servings: 4-8*

*Time: 4 Hours 45 Minutes*

Nothing makes me happier than discovering a wing sauce that can be used on much more than 'just' wings. The sauce on these Adobo Buffalo wings packs some mild heat, just enough and just right. There's a little sweetness, a little smokiness, and my favorite, a hint of soy sauce. Each bite is a wonderful combination of flavors.

The sauce is thick, thick enough for sticking to smoked or grill ribs, chicken, burgers... you name it. I'd definitely recommend doubling the sauce.



For a little more kick add more Adobo, cayenne or red chili flakes. You can also substitute hot sauce for the Buffalo wing sauce, but the Buffalo sauce does add that nice traditional wing flavor.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded

## For the marinade

- 1 1/2 cups soy sauce
- 1 cup apple cider vinegar
- 2 tablespoons minced garlic
- 2 bay leaves
- 2 teaspoons freshly ground black pepper

## For the glaze

- 2 teaspoons olive oil
- 2 tablespoons minced garlic
- 2 bay leaves
- 2 teaspoons peppercorns
- 2 cups soy sauce
- 1 1/2 cups apple cider vinegar
- 1 cup brown sugar
- 4 teaspoons ketchup
- 4 teaspoons honey
- 2 teaspoons cayenne
- 2 teaspoons dried red chili flakes
- 2 teaspoons Worcestershire
- 6 chipotle peppers in Adobo sauce (along with some of the Adobo sauce), lightly chopped
- Kosher salt, to taste
- 1/2 cup cornstarch
- 1 cup water



# Instructions

## For the wings

1. Place the wings in a large resealable container or baggie.
2. Whisk together the marinade ingredients and pour over the wings. Seal and refrigerate 12 hours.
3. Remove wings from marinade and shake off any excess.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. If cooking wings on a grill brush them with the glaze 5 minutes before removing, otherwise brush or toss the wings with the glaze and serve.

## For the glaze (note: if tossing the wings with the glaze you may want to thin it somewhat with a little water so the glaze doesn't end up too thick)

1. Combine all ingredients except for the cornstarch in a large sauce pan over medium-high heat. Bring to a boil then reduce to a simmer and continue simmering, stirring, for 15-20 minutes.
2. Add salt to taste.
3. Combine the cornstarch with water. Slowly whisk into the glaze.
4. Remove from heat and let cool slightly before pouring thru a whisk.
5. Keep warm over low heat until ready to use. If too thick stir in a little (very little!) water a time to get the desired consistency.



# Aji Amarillo Chicken Wings

*Servings: 4-8*

*Time: 1 Hours 45 Minutes*

Aji amarillo is an orange-colored pepper from Peru. I haven't been able to find it in the US in pepper-form, but you can find a paste made from pureed aji peppers in some foreign food markets, or [order it online from Amazon](#). Aji amarillo rates between 35,000 and 50,000 on the [Scoville scale](#), meaning it's about as hot as Tabasco sauce. It has a nice fruity flavor that reminds me a bit of habanero, but without the scorching heat. I encountered aji amarillo often in dishes throughout Peru when I lived there long, long ago.



Since I love chicken wings, I decided to cook up a batch and instead of saucing them with just a traditional Buffalo sauce, I made a variation that adds aji amarillo paste. The end result was just a bit spicy, with a fantastic fruity pepper flavor.

These were fantastic wings, and definitely a nice twist on the usual. If you like your wings to be a bit spicier, just add more of the aji amarillo paste. Since it's not overwhelmingly hot you don't have to worry about a-little-goes-a-long-ways: you can add quite a bit and still get great flavor without burning the roof of your mouth.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- Your favorite wing rub (I used our [Fire-Eater rub](#))

## For the sauce

- 2 cups Frank's Red Hot sauce
- 1 stick unsalted melted butter
- 3-4 tablespoons (more or less, to taste) [aji amarillo paste](#)
- 2 tablespoons brown sugar
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon freshly ground black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon seasoning salt

# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil and toss to coat.
3. Add rub, toss to coat and seal.
4. Refrigerate for 1-4 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. When done, place wings in a large bowl and add sauce. Toss to coat and serve.

## For the sauce

1. Whisk all ingredients.



# Almost-Fried Smoked Chicken Wings

*Servings: 4-8*

*Time: 3 Hours*

This is Anita's favorite way of me cooking chicken wings. These crunchy wings require no frying at all. They have a tremendous smoky flavor, and a nice crunch. They are tender and juicy and can be made on a smoker (I use a [Weber Smokey Mountain 18-1/2-Inch Charcoal Smoker](#)) or over indirect heat on a charcoal or gas grill.

For the sauce I just threw a bunch of extras in with some [Weber Original BBQ sauce](#). It had a nice kick, but wasn't crazy hot.



## Ingredients

### For the wings

- 1 family pack (4 or so pounds) chicken wings, tips removed, drumettes and flats separated
- 4 tablespoons your favorite rub, divided (I used [Dizzy Pig Swamp Venom](#))
- 1 cup milk
- 2 large eggs
- 1/2 cup all-purpose flour
- 1/2 cup yellow corn meal

### For the dipping sauce

- 1 bottle [Weber original BBQ sauce](#)
- 4 tablespoons chile paste
- 1/4-1/2 teaspoon dried ground ginger
- 1 tablespoon soy sauce
- 1 tablespoon rice wine vinegar



# Instructions

## For the wings

1. Place wings into a large resealable container. Sprinkle with 1 tablespoon of rub. Seal and shake to coat. Refrigerate for 1 hour.
2. Fire up your smoker for 250 F smoking and add a few chunks of light wood, such as apple or hickory.
3. In a medium bowl, whisk the eggs, milk and 1 tablespoon of the rub.
4. In another medium bowl, combine the flour and corn meal and 2 tablespoons of the rub.
5. Working in batches, dip the wings into the egg mixture. Shake off the excess.
6. Then roll the wings in the flour mixture. Shake off any excess.
7. Transfer wings to the smoker. Cook for 30 minutes at 250 F. Very gently flip the wings and cook another 30 minutes.
8. Continue flipping (very gently!) every 30 minutes until the wings are done, about 2 hours.

## For the dipping sauce

1. Warm the sauce in a medium sauce pan.
2. Whisk in the remaining ingredients. Adjust seasoning to taste.
3. Serve warm for dipping.



# Ancho Peach Wings

*Servings: 6-8*

*Time: 4 Hours 45 Minutes*

I was sad. Sad because I definitely did not make enough wings. Tossed with ancho peach sauce, these wings were so good it would be almost impossible to eat too many. Slightly smoky. Slightly sweet. And a little heat. And the perfect consistency to stick to the wings and not to the bottom of the plate. Grab some napkins and get ready... there's nothing but great stuff here!



Apricot preserves also make for a great ancho wing sauce, so feel free to mix things up a bit. I strongly recommend doubling the sauce. Any leftover can be used on grilled chicken, smoked ribs, pulled pork, you name it. It's just all-around great.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste

## For the sauce

- 1 cup peach preserves
- 3 tablespoons lemon juice
- 3 tablespoons soy
- 2 teaspoons ancho chile powder

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil, salt and pepper. Seal and toss to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce before serving.

## For the sauce

1. Note: I placed all of the sauce ingredients into a food processor and processed until smooth first. I would say it's optional depending on how chunky your peach preserves are and how chunky you want your wings sauce to be.
2. Combine ingredients in a sauce pan over low heat. Keep warm until ready to use.



# Anchor Bar Wings

*Servings: 6-8*

*Time: 1 Hour 45 Minutes*

Eating wings at the [Anchor Bar](#) is on my bucket list, and not near the bottom of the list either. Until I can get there to devour some original Buffalo wings, I'll have to 'settle' for my homemade wings tossed with the real-deal-authentic-wing-sauce from the Anchor Bar. I don't consider it settling at all, because these wings were fantastic. Just the right amount of heat and absolutely great seasoning. I could've definitely had more. And more.



I ordered [Anchor bar wing sauces online](#). I found the prices to be quite reasonable as was shipping. Don't be shy, back up the truck and get as many sauces as you can fit into your pantry. They won't last long.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- 1 1/2 cups [Anchor Bar wing sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve with Ranch or Blue cheese dressing and lots of paper towels.



# Anchonero Hot BBQ Wings

*Servings: 4-8*

*Time: 3 Hours*

One of the best things I love about chicken wings is that there isn't just one perfect combination of rub and sauce. There are an infinite number of great wings, and these Anchonero Hot BBQ wings are just another example of a perfect combination of a spicy southwestern rub and sauce. A little heat and a little sweet, you'd think I hadn't eaten in a month when I devoured these wings.



'Anchonero' is a combination of ancho (a wonderful mild pepper, a dried poblano) and habenero (a pretty darned spicy pepper!) chiles. You get great chile pepper flavor in every bite, that's for sure. I found the spice level to be great, not too hot but definitely not mild either.

The Anchonero rub and BBQ sauce i used on these wings comes from [AlbuKirky Seasonings](http://www.albukirkyseasonings.com), in yep, you guessed it, Albuquerque, New Mexico. They have lots of southwestern-flavored rubs and sauces and jellies. Check them out, you'll love them all!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup canola oil
- [AlbuKirky Seasonings Anchoero BBQ Rub](#)
- [AlbuKirky Seasonings Anchoero BBQ Sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve with Ranch or Blue cheese dressing and lots of paper towels.



# Angry Wings

*Servings: 6-8*

*Time: 1 Hour 45 Minutes*

I was big time happy with these angry chicken wings. 'Angry' because they pack a little kick, but not so much that your mouth is on fire. A very nice kick. This was my first time cooking with gochujang chile paste, and I really loved it. It's sort of savory, sort of sweet, and sort of spicy. It contains fermented soybeans but the flavor isn't overwhelming. A little gochujang does go a long ways, but it sure makes for one fantastic wing sauce.

The angry chicken wing sauce would also be good on grilled pork chops or grilled ground chicken or turkey burgers. Just dab a little on top before you dig in. If you make the sauce ahead of time and keep it in the fridge, it might thicken up a bit. Just add a few drops of water and stir to get the desired consistency.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup canola oil
- Kosher salt
- Freshly ground black pepper

## For the sauce

- 1/3 cup gochujang chile paste
- 2 tablespoons chile powder
- 2 tablespoons sugar
- 1 tablespoon toasted sesame oil
- 1 tablespoon water
- 2 teaspoons unseasoned rice vinegar
- 2 teaspoons soy sauce
- 2 teaspoons minced peeled fresh ginger
- 1 teaspoon minced garlic
- Sesame seeds and thinly sliced green onions, for garnish (optional)

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and toss with the sauce.

## For the sauce

1. Whisk all ingredients together until smooth. Add a bit more water if needed if the sauce is too thick.



# Backyard BBQ Wings

*Servings: 6-8*

*Time: 1 Hour 15 Minutes*

These Backyard BBQ wings bring back memories. Memories of years ago, as a kid, enjoying those classic neighborhood grill-outs. The dad's huddled around charcoal grills, the mom's chatting away in a circle of lawn chairs. You'd find mostly grilled chicken and burgers. The chicken would be heavily brushed in BBQ sauce. Like these wings. Same great flavors as back then, but on delicious wings instead.

There's nothing I would change about Backyard BBQ wings. They're easy to make. They come out juicy, tender and delicious. And they remind me of that grilled chicken from long ago.





## Ingredients

- 3-4 pounds chicken wings flats and drumettes separated, tips discarded
- 2 cups Kraft Zesty Italian Dressing
- 1 cup Bull's Eye Kansas City BBQ Sauce
- 4 green onions sliced
- 1 cup Kraft Ranch dressing

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the dressing. Seal and toss to coat.
3. Refrigerate for 30 minutes.
4. Remove wings from marinade and shake off any excess.
5. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Brush or toss wings with BBQ sauce.
7. Garnish with green onions and serve with Ranch dressing for dipping.



# Bandit Wings

*Servings: 4-8*

*Time: 4 Hours 45 Minutes*

The best wings pack flavor into every bite, all the way through. These bandit wings have flavor and then some. They are marinated overnight, picking up a light soy sauce flavor along with a hint of cumin and chili powder. Sort of southwestern meets Asian.

Bandit wings definitely do not require a sauce. You don't want to hide the fantastic flavors. I did have a little blue cheese dressing on the side for dipping but I used it sparingly.



The original recipe called for garnishing the cooked wings with black sesame seeds. Apparently, they're as rare as a unicorn here so I went with plain ole 'normal' sesame seeds. You get that bit of sesame seed flavor either way.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 teaspoons soy sauce
- 2 teaspoons cumin powder (I used only 1 teaspoon so add to taste)
- 1 teaspoon salt
- 2 teaspoons chili powder
- 1 tablespoon black sesame seeds, for garnish (optional)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the soy sauce, cumin powder, salt and chili powder, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done serve garnished with sesame seeds.



# Bayou Blast Wings

*Servings: 4-8*

*Time: 24 Hours 45 Minutes*

I made these fabulous spicy Bayou Blast wings with buffalo dipping sauce, and kicked back and enjoyed a great meal. There's a little heat from the wings, but not too much. And the dipping sauce! Oh me!

I'll eat wings any time, anywhere, but I enjoy wings off my Char-Broil Big Easy the most. It is the easiest tool in my grilling stable, though technically it isn't a grill at all. It's a load-and-go cooker so it doesn't require constant attention or checking.





## Ingredients

- 1 teaspoon vegetable oil
- 1/2 cup white onion, minced
- 3 cloves garlic, minced
- 1/2 cup chili sauce
- 1/2 cup cane syrup (or molasses)
- 1/4 cup apple cider vinegar
- 1-3 tablespoons hot sauce (I used [Cholula](#))
- 1 tablespoon prepared horseradish
- 1 teaspoon liquid smoke (if baking, omit if smoking or grilling)
- 1 teaspoon chili powder
- 1 tablespoon Cajun seasoning
- 3-4 pounds chicken wings, separated
- 1 batch [Buffalo wing dipping sauce](#)

## Instructions

1. Heat oil in large pot over medium-high heat.
2. Add the onion and cook for 5 minutes or until soft. Add garlic and cook another minute.
3. Add remaining ingredients. Let simmer for 5 minutes.
4. Remove from heat and let cool.
5. Place wings into a large resealable baggie. Add sauce. Seal and flip a few times to fully coat the wings.
6. Refrigerate overnight.
7. Shake off excess marinade before cooking.
8. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
9. Serve with dipping sauce.



# BBQ Ranch Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I have been enjoying the heck out of the flavors of wing sauces I picked up from the [Alliger's House of Wings](#). Each and everyone has been fantastic. Another cool thing about House of Wings is that on their website they have recipes for using their sauces and a few other simple ingredients to create all-new flavors. Like these BBQ Ranch wings. They're crazy easy and crazy delicious. There's nothing fancy going on here, just a great wing sauce. The kind you cannot stop eating.



These BBQ Ranch wings have just the right amount of Buffalo wing flavor, with a hint of BBQ sauce. The Ranch dressing adds a nice creaminess and coolness to the wings. This is a great way to serve wings at a party. No need for that bowl of Ranch for dipping your wings. They've already been dipped for you!



## Ingredients

- 3-4 pounds chicken wings, separated
- 1 batch [Fire-Eater Poultry Rub](#)
- [1 cup Alliger's House of Wings BBQ Wing Sauce](#)
- 1 cup Ranch dressing

## Instructions

1. Place the wings into a large resealable baggie or container.
2. Combine all of the rub ingredients except for the oil and sprinkle over the wings. Seal and shake to coat.
3. Open container and add the oil. Seal again and shake to coat.
4. Refrigerate for 1-3 hours.
5. Remove wings from container.
6. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
7. Combine the wing sauce and Ranch dressing.
8. When wings are done, transfer to a large bowl and pour the sauce over them. Toss to coat.



# Black Pepper Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I really love 'dry' chicken wings. By dry I mean not pre-sauced. Not ewwwy dry. Good dry. And they don't have to be complicated either. Like these black pepper wings. Salt. Pepper. Wings. Well, ok, I did have a dipping sauce, but it's the fantastic out-of-the-bottle [Stubb's Black Pepper Anytime sauce](#), which is also great as a marinade.



You don't want to be shy with the black pepper on these wings. You want that pepper kick, and even a bit of pepper heat, to come through in every bite.

## Ingredients

- 1 family pack (3-4 pounds) chicken wings, flats and drumettes (tips saved for making broth)
- 1/4 cup vegetable oil
- 1 tablespoon Kosher salt
- 2 tablespoons (more or less) coarsely ground black pepper, plus a little more
- [Stubb's Black Pepper Anytime Sauce](#), for dipping

## Instructions

1. Place wings in a resealable bag or container.
2. Add oil and salt and pepper, seal, and toss to coat. Refrigerate for 1 hour.
3. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
4. When wings are done, sprinkle with a bit more pepper.
5. Serve with [Stubb's Black Pepper Anytime sauce](#), for dipping.



# Blackened Dry Wings

*Servings: 4-8*

*Time: 1 Hours 45 Minutes*

I love blackened chicken. I make a mean blackened chicken alfredo dish. Being that I've been on a major chicken wing kick lately (ever since discovering dry wings), I wanted to get that great blackened seasoning flavor on a wing. And I did. Oh, did I. Blackened dry wings are truly a great thing. Spicy, with hints of onion and garlic. Great eats. I found myself licking all the seasoning off my fingers and still craving more.



This is one time I was not shy with the seasoning on my wings. I usually like to be a little light, just so I can still taste the chicken. But blackened seasoning has to be over-the-top. It can't be done lightly or there just isn't any point to it.

## Ingredients

- 4 pounds chicken wings, separated
- 4 tablespoons (or more, to taste) blackened seasoning (I used [Zatarain's](#)), divided
- 1 tablespoon vegetable oil

## Instructions

1. Place the wings into a resealable bag or container.
2. Add 3 tablespoons of the blackened seasoning and the oil.
3. Seal and shake well to coat.
4. Let wings marinate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and sprinkle with the remaining blackened seasoning.
7. Toss gently to coat.
8. Serve with your favorite dipping sauce.



# Bloody Mary Wings

*Servings: 4-8*

*Time: 4 Hours 45 Minutes*

Sometimes a wing sauce is sooooo good you have to decide between using it on your wings or just drinking it straight up. Now, I didn't use Vodka or any other booze in this sauce, and honestly, it doesn't need it. You get great Bloody Mary flavors with a hint of Buffalo wing kick. It's crazy good, and perhaps the best scratch-made wing sauce I've ever had.



The idea for Bloody Mary wings hit me after Anita had me make a batch of Bloody Mary glass rim seasoning.

After tasting it I knew instantly that I needed to use it on wings. For the sauce you make your pretty standard Buffalo wing sauce with the addition of Bloody Mary seasoning and mix.

If you prefer to add booze just put a splash or two of Vodka in the wing sauce before tossing your wings.

If you prefer your wings 'dry', skip the sauce. These wings are absolutely divine just seasoned with the Bloody Mary seasoning mix. Add a few more pinches to the wings after they are cooked and toss.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Bloody Mary Seasoning (below)
- Bloody Mary wing sauce (below)

## For the Bloody Mary seasoning (makes enough for the wings with some leftover for rimming Bloody Mary glasses!)

- 5 tablespoons kosher salt
- 1 tablespoon ground celery seed
- 1 tablespoon lemon pepper
- 1 tablespoon sweet paprika

## For the Bloody Mary wing sauce

- 1/3 cup Frank's RedHot hot sauce (or your favorite)
- 1/3 cup Hoosier Momma Bloody Mary Mix (or your favorite)
- 1/2 cup unsalted butter
- 2 tablespoons white vinegar
- 3-4 dashes Worcestershire sauce
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon garlic powder



# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil and Bloody Mary seasoning, to taste. Seal and toss to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce before serving.

## For the Bloody Mary seasoning

1. Combine all ingredients. Store any leftovers in an airtight container.

## For the Bloody Mary wing sauce

1. Place all ingredients in a medium saucepan over low heat, stirring occasionally until the butter is melted.



# Boneless Buffalo Wings

*Servings: 4-8*

*Time: 3 Hours 45 Minutes*

Wow. These boneless Buffalo wings aren't just sorta good. They're crazy good. It's embarrassing how many I devoured, so let's just say I had more than two. The key to these is double-dredging them and letting the mixture set for 20 minutes before frying. The coating is fantastic. It's light, not heavy, with just a little heat kick from the cayenne.

I served these boneless Buffalo wings with a wing dipping sauce and your 'usual' Ranch dressing.





# Ingredients

## For the boneless wings

- 1 cup all-purpose flour
- 2 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon (or more) cayenne pepper
- 1/4 teaspoon garlic powder
- 1/2 teaspoon sweet paprika
- 1 large egg
- 1 cup whole milk
- 3 skinless, boneless chicken breasts, cut into 1/2-inch strips
- Oil, for frying

## For the Buffalo wing dipping sauce

- 1/4 cup hot pepper or wing sauce (I used [Sweet Baby Ray's Buffalo sauce](#))
- 1 tablespoon butter

# Instructions

1. Combine the flour, salt, pepper, cayenne, garlic powder and paprika in a pie plate or shallow bowl.
2. Whisk together the egg and milk in another pie plate or shallow bowl.
3. Working in batches, dip the chicken into the egg mixture, coating well.
4. Shake off excess egg mixture and then roll the chicken in the flour mixture, coating well.
5. Shake off excess flour mixture and return the chicken to the egg mixture, coating well.
6. Shake off excess egg mixture and return the chicken to the flour mixture, coating well.
7. Shake off excess flour mixture and place chicken on a plate and refrigerate for at least 20 minutes.
8. Heat oil in a deep-fryer or Dutch oven to 375 F. Working in batches, fry chicken until golden brown and the chicken is done, 5-6 minutes. Remove to a paper towel-lined plate.
9. Meanwhile, melt the butter in a small saucepan. Whisk in the wing sauce.



# Bourbon Street Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

[Bourbon Street sauce](#) has quickly become the go-to sauce in our house. It's a very easy sauce to make, using ingredients I always have on hand. I put it on a lot of dishes, like these outstanding Bourbon Street wings. The sauce has a hint of Bourbon, with a little sweetness, and a little heat. Everything you want in a sauce.

I made chicken wings in a variety of ways, from deep-fried, to cooked in my Char-Broil Big Easy, to grilled. I recently picked up a Vortex, an insert for your charcoal grill that really concentrates the heat, which makes it possible to make crispy, tasty wings on a grill. What a great invention!



I tossed a family pack (3 or 4 pounds) of wings with a little oil and our Fire-Eater rub and let them 'get happy' while I lit up the charcoal. Then the wings went onto the grill, while I made up a batch of Bourbon Street sauce. In less than an hour we were enjoying Bourbon Street wings, and moaning in delight over just how great they were.



## Ingredients

- 1 family pack (3-4 pounds) chicken wings, flats and drumettes (tips saved for making broth)
- 1/4 cup vegetable oil
- 1/4 cup [Fire-Eater rub](#) (or your favorite seasoning)
- 1-2 cups [Bourbon Street sauce](#)

## Instructions

1. Place wings in a resealable bag or container.
2. Add oil and rub, seal, and toss to coat. Refrigerate for 1-3 hours.
3. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
4. When wings are done, transfer to a large bowl. Add Bourbon Street sauce as desired and toss to coat.
5. Serve with Ranch dressing or your favorite dipping sauce.



# Brown Sugar Curry Wings

*Servings: 6-8*

*Time: 55 Minutes*

Anita isn't a fan of curry. That's why I made a batch of these brown sugar wings for my lunch while she was at work. Score for me, because the combination of the sweet brown sugar and the earthiness of the curry made for what I thought was the perfect combination. So much so that I went ahead and made a big batch of the spice mix in anticipation of making these wings a few days in a row.



What would I change about these brown sugar curry wings? Yeah, nothing. Ok, maybe a bit more curry. That's it. No sauce required, so brine, no nothing. Just cook up some wings (I deep fried mine) and sprinkle with the mix. And devour.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 3 tablespoons baking powder
- 1 teaspoon kosher salt
- 6 tablespoons brown sugar
- 1/4 cup curry powder

## Instructions

1. Toss the wings with the baking powder and salt.
2. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
3. Combine brown sugar and curry powder. Get out all of the lumps. When the wings are done, and while they are still hot, toss with the seasoning mix and serve.



# Buffalo Ranch Dry Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I was perusing the spice section at our [local GFS store](#) when I spied a big container of [Buffalo-style seasoning](#). Yeah, like I'd pass up on anything wing-related. I grabbed a bottle and stopped by my grocery store and picked up a family pack of fresh chicken wings. I was going to make wings. Great wings. Buffalo Ranch wings.



Dry wings really bring out the flavor of the wing and the seasoning. They aren't buried in sauce so much that that's all you can taste. Now that doesn't mean I'm shy with the seasoning, but I am careful that I can still taste the chicken. These wings are absolutely fantastic, with that traditional Buffalo wing flavor, but without the mess.

If you don't have a GFS in your area you can find other brands of Buffalo style seasoning in your grocer's spice section.



## Ingredients

- 4 pounds chicken wings, separated
- 2-3 tablespoons (or more, to taste) Buffalo wing seasoning (not sauce!), divided
- 2 tablespoons Ranch dressing seasoning
- 1 tablespoon vegetable oil

## Instructions

1. Place the wings into a resealable bag or container.
2. Add 2 tablespoons of the Buffalo wing seasoning and the oil.
3. Seal and shake well to coat.
4. Let wings marinade for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and sprinkle with the remaining Buffalo wing seasoning and also the Ranch seasoning.
7. Toss gently to coat.
8. Serve with your favorite dipping sauce.



# Buffalo Sauce-Injected Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Oh how many thousands of wings have I eaten? I sure do love my wings. But you know, maybe a little something was missing. Once you get inside the wing, well, there's just chicken. Good tasty chicken, sure. But no sauce. What if instead of tossing my wings with sauce I injected them with it instead? So I



did. Buffalo sauce-injected wings are crazy good and fantastically different. Crispy skin on the outside with a burst of wing sauce in the middle. No lame wings here.

I really enjoyed these Buffalo-sauce injected wings. It's like I get the best of all the tastes. I get to enjoy my wing seasoning. None of it is diluted after the wing has been covered in sauce. And I get my wing sauce, and lots of it. I didn't end up with a lake of sauce at the bottom of my plate. It was definitely a chicken wing win, and a real attention-getter at a party.

Of course, you don't have to use just Buffalo wing sauce like I did. Any wing sauce will work, but you'll want to try and use ones that are thin enough to make it through your injector. And don't skimp on the injector either.



## Ingredients

- 3-4 pounds chicken wings flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Your favorite wing seasoning I used my Fire-Eater rub
- Your favorite Buffalo wing sauce I used Legend Larry's Medium Buffalo wing sauce

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and seasoning. Seal and toss to coat.
3. Refrigerate for 1 hour.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#) Remove to a platter or cutting board.
5. Insert an injector into the bottle of wing sauce and fill the injector. Alternatively, pour some of the sauce into a tall glass and fill the injector from it.
6. Insert the end of the needle into each wing and gently push down on the plunger to fill the wing with sauce. Slowly remove the needle and inject the remaining wings. Serve.

Note: If you are using leftover sauce that has been refrigerated make sure to heat it first. You do not want to inject cold liquid into hot wings.



# Buffalo Supreme Wings

*Servings: 4-8*

*Time: 4 Hours 45 Minutes*

Buffalo wings, blue cheese, and celery. Very traditional and very good and usually, each component is served separately. But why not cut to the chase and combine all of those great flavors into one bite? Buffalo supreme wings do exactly that. Yeah, they're messy to eat, but that's part of the fun.

I really enjoyed chowing down on Buffalo supreme wings. They didn't last long at all, that's for sure. It was bordering on embarrassing, but I couldn't help myself. That happens with me and wings a lot.





## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste

### For the sauce

- 1 1/2 sticks unsalted butter, melted
- 1 cup Buffalo wing hot sauce
- 1 teaspoon celery salt
- 1/4 cup celery leaves, chopped
- 2 cups crumbled blue cheese

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil, salt and pepper. Seal and toss to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce before serving.

### For the sauce

1. Combine all ingredients in a medium saucepan over low heat. Keep warm until ready to use.



# Buffalo Wild Wings Honey BBQ Wings

*Servings: 4-8*

*Time: 45 Minutes*

I usually cook up chicken wings on my Char-Broil Big Easy or I deep-fry them. This time I decided to smoke my wings first, then deep fry them just long enough to get a nice crisp on the skin. Then I sauced them up with one of my favorites, [Buffalo Wild Wing's](#) Honey BBQ sauce



The Honey BBQ sauce has just a little kick to it. A nice kick. And a little sweetness. The smoky wings really worked well with the sauce. Almost like grilled BBQ chicken, but in a convenient hand-held size with an awesome dipping sauce.

I stopped by our local Buffalo Wild Wings and picked up a few sauces so I'd always have my favorites on hand. They're not only great on wings, but chicken nuggets. Yep, just heat them little chicken bites up and toss them with your favorite sauce and life is good. Real good.

Anita wasn't a big fan of how the smoked wings looked. Pink meat scares some folk (and her), but that pink isn't from being undercooked. Nope, that's just the nature smoke color. That's why so many BBQ joints have a sign in them telling people to not freak out about pink meat.

The chicken was lightly smoky and really very tender and tasty. Most people expect 'normal' flavored wing meat. Try smoking your wings next time and check out the pleasant looks of surprise when your guests bite into them.



## Ingredients

- 3-4 pounds chicken wings, separated
- [Buffalo Wild Wings Honey BBQ Sauce](#)
- Ranch dressing, for dipping.

## Instructions

1. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
2. Toss wings in sauce and serve with plenty of ranch dipping sauce.



# Buffalo Wild Wings Teriyaki Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Oh sure, I love spicy, hot chicken wings. But I'm also a big fan of more savory wings. In fact, the teriyaki wings at [Buffalo Wild Wings](#) are Anita and my favorite. We always order them (though Anita often opts for the boneless wings while I go for the bone-in versions).

[Buffalo Wild Wings](#) (of course) sells their sauces in their stores. They're quite reasonably priced, and when you order 3 (or in my case, a lot more than 3) you can get them in this fancy carrying box. I think all of their flavors are available to go, except the current 'special' sauce, which is unfortunate because the flavor-of-the-month not too long ago was a crazy good chipotle cherry sting sauce. I'd drink that stuff with a straw.



These wings came out perfectly crunchy and covered in just enough teriyaki sauce. They disappeared very quickly.



## Ingredients

- 1 cup all-purpose flour
- 1 teaspoon kosher salt
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon paprika
- 3-4 pounds chicken wings, separated
- Oil, for frying
- [Buffalo Wild Wings Teriyaki sauce](#)

## Instructions

1. Combine flour, salt, cayenne pepper, and paprika in bowl. Divide in half and reserve one half of the mixture.
2. Coat chicken pieces in half of the mixture and refrigerate for 1 hour.
3. Coat chicken in leftover flour mixture. Shake off any excess.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Place wings in a large bowl. Drizzle with desired amount of sauce and toss gently to coat. Serve.



# Cajun Bay Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

A few weeks ago I made a beer-can chicken recipe that used a 50/50 combination of Cajun seasoning and Old Bay seasoning. I instantly fell in love with the combination. A little heat, a little sweet, cloves, allspice, paprika... just about all you could imagine. I knew right then and there that I wanted to use the same mix on chicken wings. And so my Cajun Bay chicken wings were born. And oh how good they were.

I served them dry, not sauced. Just that great combination of Cajun and Old Bay seasonings, with a little Ranch dressing on the side for dipping. The flavor combination was fantastic, and one you will see here again soon.



Once the wings are cooked, you can dust them with more of the Cajun and Old Bay mix if you want even more pronounced flavors. I skipped it since Anita isn't quite the fan of Old Bay as I am. She doesn't like cloves or allspice so much. That's one nice thing about this mix. You still get those flavors, but they are toned down a bit because of the addition of the Cajun seasoning.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 1 1/2 tablespoons Cajun seasoning (see note)
- 1 1/2 tablespoons Old Bay seasoning (see note)
- 2 tablespoons vegetable oil
- Note: If you want to add more seasoning to the wings after they are cooked, make another batch using 1/2 tablespoon each of the Cajun and Old Bay seasonings. Sprinkle the cooked wings with the mix just before serving.

## Instructions

1. Place wings in a large resealable baggie or container.
2. Combine the Cajun and Old Bay seasonings.
3. Add the oil and seasonings, seal, and shake to coat.
4. Refrigerate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)



# Cajun Chicken Wings with Dipping Sauce

*Servings: 4-8*

*Time: 2 Hours 45 Minutes*

I love chicken wings. Any flavor, any time, but in particular, I love wings with some kick. Not over-the-top, kick-me-in-the-gut hot, but just spicy enough to wake you up. These Cajun chicken wings with dipping sauce bring the heat thanks to [Louisiana hot sauce](#).





# Ingredients

## For the wings

- 3-4 pounds chicken wings, separated
- 3/4 cup plain yogurt
- 2/3 [cup Louisiana hot sauce](#)
- 2 teaspoons garlic powder
- Cajun seasoning, to taste

**For the dipping sauce** (if you like a lot of sauce like we do, you'll want to double the ingredients)

- 2 ounces (1/4 cup) cream cheese
- 1/2 cup blue cheese salad dressing
- 1/4 cup [Louisiana hot sauce](#)
- 1/4 cup blue cheese (or Gorgonzola), crumbled

# Instructions

## For the wings

1. Place wings in a large resealable container or baggie.
2. Whisk together the yogurt, hot sauce and garlic powder.
3. Marinate 2 - 12 hours, flipping occasionally.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)

## For the dipping sauce

1. Place the cream cheese, dressing and hot sauce into medium bowl.
2. Microwave for 1-2 minutes until melted.
3. Whisk mixture until creamy smooth.
4. Fold in the blue cheese.



# Cajun Honey Lime Wings

*Servings: 4-8*

*Time: 1 Hours 45 Minutes*

There's wing sauce and there's WING sauce. The Cajun honey lime sauce on these wings was so good that I'll be using it on a lot more than 'just' wings. A little spice, a little sweet, and a little citrus, all in a thick but not gooey sauce that doesn't just flow off your wings into the bottom of the basket. Finger-licking good, that's for sure.

I used a fairly tame and not overpowering BBQ sauce when I made these Cajun honey lime wings. The flavors could easily be drowned out by an overly sweet smoky BBQ sauce. Just grab your run-of-the-mill regular ole BBQ sauce. Nothing fancy.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- 2-3 tablespoons Cajun seasoning

## For the sauce

- 1 cup your favorite thick BBQ sauce
- 2 tablespoons honey
- 1 tablespoon (or more, to taste) Sriracha
- Juice of 1 lime
- 1 tablespoon Cajun seasoning

# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the Cajun seasoning. Seal the bag and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. When done, place wings in a large bowl and add sauce. Toss to coat.

## For the sauce

1. Combine all ingredients.



# Cajun Power Garlic Sauce Wings

*Servings: 4-8*

*Time: 4 Hours 45 Minutes*

I've been a huge fan of [Cajun Power garlic sauce](#) for years. It is one of the star components of Fat Johnny's Kaw-Cajun Comeback sauce, a remoulade sauce that is the bomb on just about anything you can think of. I seriously don't know why I waited so long to use it as both a chicken wing marinade and sauce. I loved these wings. Seasoned perfectly. A little garlicky. Nice and rich and super yummy.



You can't put enough [Cajun Power garlic sauce](#) on your cooked wings. I've tried and it's not possible. It's also great for dipping wings instead of your usual cooling dips like blue cheese or ranch dressing.

Cajun Power also makes a [spicy version of their garlic sauce](#). Perfect for your friends (like me) that prefer their wings nice and hot!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- [Cajun Power Garlic Sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add enough Cajun Power Garlic sauce to coat well. Seal and toss to coat.
3. Refrigerate for 1-4 hours.
4. Remove wings from container and shake off any excess sauce.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Toss wings with more sauce before serving.



# Carolina Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I've always been a fan of Carolina BBQ sauces. And although there are lots of variations from region-to-region, they all have vinegar in common. These Carolina wings packed that great vinegar punch, and then some. I found myself not able to get enough of the sauce on these wings. I'm quite sure I'll end up using this exact recipe on more than wings.

These Carolina wings are a bit spicy, but they have the right amount of spiciness in my opinion. I like a little kick in just about everything I eat, but that doesn't mean I need to be in pain and not able to taste my meal. The balance between the heat and sweetness is necessary, and the sauce on these wings has achieved that balance spot-on. It's fantastic stuff.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup vegetable oil
- 1 tablespoon Kosher salt
- 1 tablespoon freshly ground black pepper

## For the sauce

- 1/4 cup ketchup
- 1/2 cup red wine vinegar
- 1/4 teaspoon dried red pepper flakes
- 1 tablespoon adobo sauce (or substituted 2 teaspoons dried chipotle powder)
- 1 teaspoon dry mustard
- 2 teaspoons granulated garlic
- 1 teaspoon sugar

# Instructions

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the salt and pepper. Seal the bag and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. While the wings are cooking, make the sauce by whisking together all ingredients.
7. Serve wings tossed in the sauce.



# Chik'N Lik'N Wings

*Servings: 4-8*

*Time: 1 Hours 45 Minutes*

Just because it doesn't say 'wing sauce' on the label doesn't mean it isn't going to be good on wings. And actually, [Chik'N-Lik'N](#) chicken wings aren't just good. They're flat-out delicious. I devoured these wings like I hadn't eaten in weeks. A little savory, with a light mustardy tang and just a bit of spiciness, I can see why people love this sauce on more than chicken.



I didn't use up the entire bottle of sauce on my Chik'N-Lik'N chicken wings, although I certainly could've made a few more batches of wings and loved every one of them. No, I saved some for roasted chicken and even burgers. The sauce was delicious on both. This is one great sauce to keep on hand, even substituting it for ketchup for fries!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup vegetable oil
- [Fire-Eater Rub](#) to taste
- [Chik'N Lik'N BBQ Sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add oil and rub. Seal and toss to coat.
3. Refrigerate for 1-4 hours.
4. Remove wings from container and shake off any excess sauce.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Toss wings with sauce before serving.



# Chili Garlic Wings

*Servings: 6-8*

*Time: 4 Hours 45 Minutes*

Ketchup-based BBQ sauces are very common. Ketchup-based wing sauces? Not so much. That's why I was (incorrectly) apprehensive about this chili garlic wing sauce at first. Would it be too ketchupy? Would I like it? No, and no. I LOVED IT! This sauce is the absolute bomb on wings. It has so many flavors packed into one bite it's almost impossible to describe. Just the right balance of tomato, garlic, spice, sweetness and mustard. And the consistency is spot-on too. I so enjoyed these chili garlic wings!



The sauce on these chili garlic wings is actually great on anything you grill, too. Slather some on some ribs, or grilled chicken. Or even better, smoked brisket or pulled pork. You'll be thinking... hey! This is my new go-to sauce for everything!



# Ingredients

## For the wings

- 3-4 pounds chicken wings flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- [Fire-Eater Rub](#) to taste

## For the sauce

- 1 cup ketchup
- 1/4 cup honey
- 2 tablespoons brown sugar
- 2 tablespoons whole grain mustard
- 2 tablespoons Worcestershire sauce
- 3 tablespoons Balsamic vinegar
- 4 tablespoons chili garlic sauce or less, to taste

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub. Seal and toss to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce before serving.

## For the sauce

1. Combine ingredients in a sauce pan over low heat. Keep warm until ready to use.



# Chipotle Blackberry Wings

*Servings: 4-8*

*Time: 45 Minutes*

You know I love chicken wings. Any time, any way. So I was really looking forward to these chipotle blackberry wings. I made them on my [Char-Broil Big Easy with the Wingin'ator 3000](#), but you can make them in the oven, on a grill, or just deep fry them. The sauce is what makes these wings fantastic. A nice sweetness and a nice smoky heat. Perfect.

To cool off the heat a bit, I served these chipotle blackberry wings with our [Buffalo wing dipping sauce](#). Oh, and don't like blackberry? Try this same recipe with raspberries!





# Ingredients

## For the wings

- 1 family pack chicken wings, drumettes and flats separated, tips discarded (or saved for making broth)
- 2 tablespoons vegetable oil
- Salt and pepper

## For the sauce

- 2 tablespoons butter
- 1 tablespoon minced garlic
- 1 tablespoon olive oil
- 1 cup seedless Blackberry jam
- 1/2 cup chopped chipotle peppers with adobo sauce
- Salt and pepper, to taste

# Instructions

1. Toss the wings in the oil and a little salt and pepper.
2. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
3. While the wings are cooking, make the sauce by combining all ingredients in a saucepan over medium heat.
4. When wings are done, toss them in the sauce and serve.



# Chipotle Pumpkin Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I was mighty skeptical about pumpkin on chicken wings. Sure, I'm in the Halloween mood, but hey, are we sure we should be messing with my beloved chicken wings? Yes, yes we should is the answer, because chipotle pumpkin wings are just flat out crazy good. There's a wonderful smoky heat from the chipotles, with just a hint of sweetness from the pumpkin. The pumpkin flavor is there, but it's not like you're going to think you're eating grandma's favorite pumpkin pie.

The chipotle pumpkin sauce is not only great on wings, but it is just as fantastic on ribs. Personally, I like heat, so I put quite a bit of chipotle in the sauce. Tone it back or add more depending on your tastes. The pumpkin flavor is subtle, so if you want it to be more pronounced add a bit more, but go slow.





# Ingredients

## For the wings

- 4 pounds chicken wings, separated
- 2 tablespoons your favorite wing rub (I used our [Fire-Eater rub](#))
- 1 tablespoon vegetable oil

## For the Chipotle Pumpkin sauce

- 1 cup ketchup
- 1 [7 ounce can chipotle sauce](#), or 4 chipotles, chopped, in adobo sauce, to taste
- 5 heaping tablespoons canned pumpkin

# Instructions

## For the wings

1. Place the wings into a resealable bag or container.
2. Add wing rub and the oil.
3. Seal and shake well to coat.
4. Let wings marinate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and add sauce.
7. Toss gently to coat.
8. Serve with your favorite dipping sauce.

## For the sauce

1. Place all ingredients in a medium saucepan over medium heat.
2. Whisk, heating thoroughly.



# Copypat Applebee's Buffalo Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I'm sitting here trying to describe how I felt when I devoured this copypat of the Buffalo wings from [Applebee's](#). It was more than love. It was an unstoppable obsession. An addiction. As soon as I was done eating I started to plan making them again. And again.



So what makes them so different? It's the addition of flour to what is a pretty typical Buffalo wing sauce. You wouldn't think that it would make that big of a difference, but it helps the sauce stick to the wings. You don't usually get that with Buffalo wings. They may be sauced, but a lot of that sauce ends up on your plate or shirt and not in your mouth.

## Ingredients

### For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup vegetable oil
- 1 tablespoon Kosher salt
- 1 tablespoon freshly ground black pepper

### For the sauce

- 1 (12 ounce) bottle Louisiana hot sauce
- 6 tablespoons unsalted butter
- 3 tablespoons white vinegar
- 1 tablespoon Worcestershire sauce
- 1 heaping teaspoon cayenne pepper
- 1/4 teaspoon garlic powder
- 1 1/2 tablespoon all-purpose flour



# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the salt and pepper. Seal the bag and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. While the wings are cooking, make the sauce (see below).
7. Serve wings tossed in the sauce.

## For the sauce

1. Heat the hot sauce in a small saucepan.
2. Add the butter and melt.
3. Whisk in the vinegar, Worcestershire sauce, cayenne and garlic powder.
4. Bring to a simmer.
5. Slowly whisk in the flour and continue simmering until the sauce has thickened.
6. Reduce heat and keep sauce warm until ready to use.



# *Copycat Buffalo Wild Wings Mango Habanero Wings*

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Don't fear the habanero. Don't worry about the heat. Well, ok, maybe a little. But it's really tamed by the fantastic mango sauce. This might well be the perfect combination of sweet and heat. This is what Buffalo wing sauce wants to be when it grows up. This copycat Buffalo Wild Wings mango habanero sauce is nothing but awesome.

I used a can of mango nectar when I made this copycat Buffalo Wild Wings mango habanero sauce. It's easy and can be found in the Hispanic foods section of your grocery store. If you can't find it, you might find it in the juice section. In a pinch, you can substitute mango that has been diced and pureed until very smooth. In that case you'll probably need to strain the sauce before using.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Fire Eater Rub, to taste

## For the Buffalo Wild Wings Mango Habanero Sauce

- 1 can mango nectar
- Habanero sauce to taste
- 1 tablespoon corn syrup
- 1/4 cup Frank's RedHot sauce
- 1/3 cup unsalted butter

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub. Seal and toss to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce before serving.

## For the Buffalo Wild Wings Mango Habanero Sauce (start when you begin cooking the wings)

1. Combine ingredients in a sauce pan over medium heat.
2. Stir and simmer until reduced to the desired consistency.
3. Keep warm until ready to use.



# Copycat Buffalo Wild Wings Parmesan Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I love any restaurant, chain or not, that serves chicken wings. I have my favorites for sure, and Buffalo Wild Wings is one of them. BW3s Parmesan garlic wing sauce is to die for. It's creamy, a little nutty thanks to the Parmesan cheese, and definitely packed with garlic. This copycat of the chain sauce is spot-on crazy good. I absolutely could not stop eating it. So much so that I made wings covered in the Parmesan garlic sauce two days in a row. Is that wrong?

I say without hesitation that you should double the amount of sauce. It's not so much that you need to drown the wings in it, no. It's because it's good on sandwiches and subs too. Crazy garlicky good.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste

## For the Buffalo Wild Wings Parmesan Garlic Sauce

- 1 medium head garlic
- Olive oil
- 1/2 cup mayonnaise
- 1 tablespoon corn syrup
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon freshly squeezed lemon juice
- 1 tablespoon apple cider vinegar
- 1/4 teaspoon dried thyme
- 1/4 teaspoon dried marjoram
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil
- 1/2 teaspoon dried red pepper flakes
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon freshly ground black pepper



# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil, salt and pepper. Seal and toss to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce before serving.

## For the Buffalo Wild Wings Garlic Parmesan Sauce

1. Heat your oven to 350 F.
2. Cut the bottom of the head of the garlic off. Drizzle with just a bit of oil then wrap in foil. Place in the oven for 30 minutes or until softened.
3. Remove the garlic from the foil and let cool slightly. Squeeze the head to extract the garlic cloves. Transfer to a blender or small food chopper.
4. Add the remaining ingredients.
5. Pulse a few times until smooth and the garlic has been chopped.
7. Refrigerate overnight before using.



# Copycat Buffalo Wild Wings Spicy Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Ok, time to fess up. If I was forced to choose my favorite [wing sauce at Buffalo Wild Wings](#), [spicy garlic](#) would be it. The BW3 website says the sauce is 'spicy and garlicky' and that's exactly what this copycat of the restaurant sauce is. Same great flavors, same great heat. Lick-your-fingers good.



I so love this spicy garlic wing sauce. It's still Buffalo-sauce like, but with a nice twist making it just different enough but still familiar. The sauce keeps for a bit, so I didn't hesitate to double the recipe. This sauce is good on grilled chicken or pork wings too.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup vegetable oil
- 1 tablespoon Kosher salt
- 1 tablespoon freshly ground black pepper

## For the Buffalo Wild Wings Spicy Garlic Sauce

- 1 cup Frank's RedHot sauce
- 1/3 cup vegetable oil
- 1 teaspoon sugar
- 1 teaspoon garlic powder
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon cayenne powder
- 1/2 teaspoon Worcestershire sauce
- 1 egg yolk (from a pasteurized egg)
- 2 teaspoons water
- 2 teaspoons cornstarch



# Instructions

## For the wings

1. Place the wings into a resealable bag or container.
2. Add oil, salt and pepper.
3. Seal and shake well to coat.
4. Let wings marinate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and add sauce.
7. Toss gently to coat.

## For the Buffalo Wild Wings Spicy Garlic Sauce

1. Combine all but the yolk, water and cornstarch in a medium saucepan over medium-high heat. Bring to a boil and reduce to a simmer.
2. Simmer for 5 minutes then remove from heat and let cool for 10 minutes.
3. Whisk together the egg yolk and water. Whisk in the cornstarch until dissolved.
4. Slowly whisk the mixture into the saucepan.



# Copycat Buffalo Wild Wings Thai Curry Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

The first time I tried the [Thai Curry Wings](#) at [Buffalo Wild Wings](#) I was blown away. It was in West Chester, Ohio, and I remember it like it was yesterday because I absolutely loved the combination of coconut, curry and just a bit of heat. I could've just licked the sauce off the wings, but then we were in a public place and that would've been awkward. Ever since I've been looking for a copycat of BW3's sauce, and here it is. Now I can lick the sauce off the wings in the privacy of my own home!



I could not find Thai chile peppers in our supermarket, so I had to go to plan B. I picked up a few packages of dried cayenne peppers, reconstituted them, and chopped them up. It was a great save.

I found the Shan chicken white karahi mix in the Pakistani section of our international supermarket. If you can't find it nearby you can always [order it online](#).



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup vegetable oil
- 1 tablespoon Kosher salt
- 1 tablespoon freshly ground black pepper

## For the Buffalo Wild Wings Thai Curry Sauce

- 12-24 Thai peppers (see my note)
- 1 (5 ounce) bottle [green pepper Tabasco sauce](#)
- 1 (8 ounce) can lite coconut milk
- 1/2 cup lime juice
- 1/2 cup non-fat plain yogurt
- 1/4 cup (more or less, to taste) ginger paste
- 2 packages [Shan chicken white karahi mix](#) (found in the Pakistani section of your grocery store)



# Instructions

## For the wings

1. Place the wings into a resealable bag or container.
2. Add oil, salt and pepper.
3. Seal and shake well to coat.
4. Let wings marinate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and add sauce.
7. Toss gently to coat.

## For the Buffalo Wild Wings Thai Curry Sauce

1. Mince the peppers and then pound in a mortar and pestle or grind into a paste using the side of a knife blade. You want the peppers to form a paste.
2. Place the peppers and remaining ingredients into a saucepan over medium heat.
3. Stir until the ingredients are combined.
4. Reduce heat to a simmer and continue simmering, stirring occasionally, while the wings are cooking. You want the sauce to thicken slightly.
5. NOTE: I could not find Thai peppers at our grocery store. You can substitute jalapenos or seranos for more heat. Preferably you want to use a red pepper. I bought dried cayenne peppers, which I then reconstituted in hot water for 1 hour. I then removed the seeds and minced the peppers into a paste.



# Copypat Quaker Steak and Lube Thai 'R' Cracker Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Whenever we are in the Cincinnati area we make a stop at [Quaker Steak & Lube](#) for wings. They have the best sauces and service around. Anita's favorite sauce there is Thai 'R' Cracker, a somewhat sweet chili sauce. We also usually pick up a few bottles of sauce to take home. Those bottles don't normally last long, so I decided to make a copypat of the sauce. Just like the original, this chili sauce-based mixture combines a bit of sweet and a bit of heat all with a slight Asian zing. It's really, really good stuff. The kind of stuff that makes you want to lick your wings, which is borderline weird.



The secret to this copypat [Thai 'R' Cracker sauce](#) is in the chili sauces you choose. Both garlic and sweet chili sauces come in a lot of different variations, making it difficult to match the original taste exactly. I recommend getting a few bottles of each different sauce and mix them and try them to find the combination that you prefer. Our local grocery store had several different brands of each. You can also try your local Asian market for others.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup vegetable oil
- 1 tablespoon Kosher salt
- 1 tablespoon freshly ground black pepper

## For the sauce

- 1/4 cup garlic chili sauce, or more as desired
- 1/2 cup sweet chili sauce
- 1 teaspoon sesame oil (Note: I used a bit less than 1 teaspoon. You might want to start with 1/2 teaspoon and taste and add more if you desire. A little sesame oil goes a long, long way.
- 2 teaspoons grated ginger (I substituted 1/2 teaspoon dried ground ginger)
- 1/4 cup soy sauce



# Instructions

## For the wings

1. Place the wings into a resealable bag or container.
2. Add oil, salt and pepper.
3. Seal and shake well to coat.
4. Let wings marinate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and add sauce.
7. Toss gently to coat.

## For the Thai 'R' Cracker Sauce

1. Combine all ingredients. Add more garlic chili sauce and sesame oil as desired.



# Copycat Hooters Asian Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

This copycat of the Asian wings from [Hooters](#) is beyond incredible. These are easily my favorite Asian-flavored wings. I could not possibly eat too many of them. I quickly regretted not making a bigger batch as they disappeared in minutes. The sauce is the boss here. It's a bit sweet with a bit of soy flavor. Reduced to a thick glaze, the sauce is almost candy-like in texture. And like candy, it's impossible to resist.



These copycat Hooters Asian wings are not spicy in any way, shape, or form. I'm usually a 'hot' hot wings guy, but these opened my eyes to wings with a sweeter inspiration. If you want your wings to have some kick, add dried red pepper flake or cayenne to the sauce as you reduce it down. I would not add hot sauce as it would change the color of the sauce.

## Ingredients

### For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup vegetable oil
- 1 tablespoon Kosher salt
- 1 tablespoon freshly ground black pepper

### For the sauce

- 2/3 cup water
- 2/3 cup soy sauce
- 1/4 cup brown sugar
- 2 tablespoons seasoned rice wine vinegar
- 2 teaspoons finely minced fresh ginger (or use 1 teaspoon dried ginger)



# Instructions

## For the wings

1. Place the wings into a resealable bag or container.
2. Add oil, salt and pepper.
3. Seal and shake well to coat.
4. Let wings marinate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and add sauce.
7. Toss gently to coat.
8. Serve with your favorite dipping sauce.

## For the sauce

1. Combine ingredients in a sauce pan.
2. Bring to a boil then reduce heat to a simmer and continue simmering, stirring often, until the sauce forms a thick glaze, about 30 minutes.



# Crab Boil-Brined Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

My oh my. I had no idea how fantastic these would be when I first came across this recipe for crab boil-brined wings. I thought, what if the crab boil is too strong? And what? A mayonnaise-based wing sauce? Isn't that illegal? Well, color me wrong on both accounts because these wings were incredible. The crab boil flavor (one of my favorite tastes) is there, but it's sort of just hanging around in the background. Very pleasant. The creamy mayonnaise basting and dipping sauce is truly outrageously great. It reminds me of the dressing for crab salad in a way.



If you aren't a fan of crab boil, you'll still want to make these wings. You don't want to deprive yourself of something this fantastic. It'd be ok to cut back on it a bit, but don't leave out the crab boil. And if you're like me, don't be afraid to add more because my original worries about it being too strong were definitely unfounded. These crab boil-brined wings are something special.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 5 cups ice cold water
- 4 tablespoons liquid crab boil
- 2 green onions, chopped, for garnish

## For the sauce

- 1/2 cup mayonnaise
- 1 clove garlic, minced
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon dried red pepper flakes
- 2 green onions, sliced thin

# Instructions

## For the wings

1. Place wings in a large resealable container.
2. Add the water and liquid crab boil. Seal and refrigerate for 1 hour.
3. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#) If possible, baste the wings with the sauce the last 10 minutes of cooking. If not (cooking in a deep-fryer, for example), just brush the wings with the sauce before serving and while the wings are still hot.
4. Garnish wings with the onions and serve with remaining sauce for dipping.

## For the sauce

1. Whisk together all ingredients.



# Cravin' Cajun Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I usually make my own sauce when it comes to Cajun-flavored chicken wings. But, for something new I grabbed a bottle of [Cravin' Cajun Wing Sauce from Louisiana Fish Fry Products](#). Our local grocery store has a number of Cajun-seasoned items. Thankfully. Cravin' Cajun wing sauce has a nice hot sauce kick to it, sort of like a traditional wing sauce, but with some great southern spice.



So I just made up a batch of wings my usual way, cooking them on the Char-Broil Big Easy for a bit. You can also make them on a grill, smoker, in the oven or in a deep fryer. Then I tossed them in some Cravin' Cajun sauce and served them with Ranch dipping sauce. Easy. Great.

Want a really great way to cook up a huge batch of kickin' good chicken nuggets? Just heat your favorite frozen pre-cooked nuggets as the package says, then put them in a large bowl. Pour on the Cravin' Cajun sauce and toss to coat. Perfect for a huge party and down-right absolutely delicious!



# Ingredients

- 3-4 pounds chicken wings, separated
- 1 batch [Fire-Eater Poultry Rub](#)
- [1/2 bottle Cravin' Cajun Wing Sauce, warmed](#)

# Instructions

1. Place the wings into a large resealable baggie or container.
2. Combine all of the rub ingredients except for the oil and sprinkle over the wings. Seal and shake to coat.
3. Open container and add the oil. Seal again and shake to coat.
4. Refrigerate for 1-3 hours.
5. Remove wings from container.
6. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
7. When wings are done, transfer to a large bowl and pour the sauce over them. Toss to coat.
8. Serve with Ranch dressing for dipping.



# Creamy Buffalo Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Oh man, what great wings these creamy Buffalo wings were. They disappeared in no time at all. They're a simple take on the traditional Buffalo wing, with the same great spicy heat, but with a creamier sauce. Flat-out delicious and definitely finger-licking fantastic.

I cooked the wings on my [Vortex insert](#), which I use on my Weber Performer grill. The Vortex concentrates the heat from the charcoal into a circle, which you then surround with the wings. The chicken wings cook up super tasty and crisp in just over 30 minutes. I let them cool only slightly then tossed them with the creamy Buffalo wing sauce. And then I went to town on them. It was almost embarrassing, but you'll understand once you try them.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- Your favorite wing rub (I used our [Fire-Eater rub](#))

## For the sauce

- 3 tablespoons [Frank's Red Hot Buffalo wing sauce](#)
- 1/4 cup ketchup
- 1/4 cup mayonnaise
- 1 teaspoon prepared horseradish
- 1 teaspoon Worcestershire sauce
- 2 teaspoons sugar

# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil and toss to coat.
3. Add rub, toss to coat and seal.
4. Refrigerate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. When done, place wings in a large bowl and add sauce. Toss to coat and serve.

## For the sauce

1. Whisk all ingredients together.



# Crispy Chipotle Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Chicken wings are my favorite dish, and I sure have made them a lot of different ways with lots of different sauces. From homemade, to bottled, I can't get enough. It's hard to pick a favorite... until now. These crispy chipotle wings are my all-time favorites. A little heat, a little smokiness, and a little sweet. Everything you could want in a wing, and crunchy to boot. Grab some paper towels and scoot up to the table and get busy!



I made these wings on my Char-Broil Big Easy. Used to be, I couldn't get super-crispy wings in the Big Easy without finishing them on a grill. Not any more. My crispy wing technique gets it done and done good on the Big Easy or in the oven. Give it a shot. It's as good as deep-fried but without the oil.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- Your favorite wing rub (I used our [Fire-Eater rub](#))

## For the sauce

- 1/2 cup pureed chipotle in adobo sauce
- 2 tablespoons apple cider vinegar
- 2 tablespoons honey
- 3 tablespoons unsalted butter
- Zest of 1 lime
- 1/2 teaspoon kosher salt

# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil and toss to coat.
3. Add rub, toss to coat and seal.
4. Refrigerate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. When done, place wings in a large bowl and add sauce. Toss to coat and serve.

## For the sauce

1. Combine all ingredients except the salt in a medium saucepan over medium heat.
2. Bring to a boil then reduce to a simmer.
3. Season with salt and let simmer slowly until thickened slightly.



# Detroit Hot Honey Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Yowsa. Somebody needs to open a gallery of chicken wing pictures. A picture of these Detroit hot honey wings would be right by the entrance. Under heavy guard. I loved them more than I ever thought I would. They're almost like your standard Buffalo wings with one very obvious addition: sweet honey. Oh, and cayenne. Sweet heat, exactly what you're searching for in a great wing.

You can add more cayenne pepper to the wings as they marinade if you like, but I leaned towards more sweet than heat when I made Detroit hot honey wings. The sauce is so great you could eat it by itself. I think it might also make for a great ham glaze too. And it would also make for a great sauce over roasted or grilled chicken.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup vegetable oil
- 1 teaspoon (or more, to taste) cayenne pepper
- Kosher salt and freshly ground black pepper, to taste

## For the sauce

- 1/2 cup butter
- 1 cup honey
- 1/2 cup hot sauce

# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the cayenne, salt and pepper. Seal the bag and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. While the wings are cooking, make the sauce (see below).
7. Serve wings tossed in the sauce.

## For the sauce

1. Melt the butter in a medium saucepan over medium heat.
2. Whisk in the honey and butter.
3. Reduce heat and keep sauce warm until ready to use.



# Dr. Pepper Wings

*Servings: 6-8*

*Time: 4 Hours 45 Minutes*

Not long ago I made some wonderful BBQ sauce made with Dr. Pepper. That got me thinking about how I could use Dr. Pepper with my favorite thing, chicken wings. And here they are, in all of their glory. Slightly sweet, slightly spicy, and oh-so-sticky good. The Dr. Pepper flavor isn't real strong, but it's there. The balance is perfect. These are some mighty tasty wings.

Make sure you reduce the sauce. The cornstarch is optional, depending on how thick you like your sauce, but for me it wasn't so optional. I like the sauce to stick to my wings. I don't like a lake of sauce in the bottom of my plate while my wings are dry as a bone.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste

## For the sauce

- 1 (12-ounce) can Dr Pepper (not diet!)
- 1/4 cup Franks RedHot sauce
- 2 tablespoons brown sugar
- 1 teaspoon cornstarch

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil, salt and pepper. Seal and toss to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce before serving.

## For the sauce (start cooking when you start the wings)

1. Whisk together the Dr Pepper, hot sauce and brown sugar in a small saucepan over medium-high heat. Bring to a boil then reduce heat to a simmer and simmer, stirring often, for 30 minutes or until the sauce has reduced by half.
2. Combine the cornstarch with 1 tablespoon water and slowly whisk into the sauce.
3. Bring back to a simmer and stir for 2 minutes.
4. Remove from heat and let cool slightly before saucing your wings.



# Dragon Fire Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Sweet heat. And then some. I should've known I'd love these Dragon Fire wings so much that I would want more. Such a simple sauce but oh so addicting. Don't let the sweetness of that first bite fool you. There's heat coming and it's coming fast. No question about it, Dragon Fire is easily one of my favorite wings of all time.

I used apricot preserves to make the Dragon Fire sauce. Peach would also work just fine. You can also substitute for the Sriracha sauce. Any good hot sauce or even Buffalo wing sauce would work just as well.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup vegetable oil
- [Fire Eater rub](#), to taste

## For the sauce

- 1 cup apricot or peach preserves
- 1/2 cup Sriracha hot sauce

# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the rub. Seal the bag, and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. While the wings are cooking, make the sauce (see below).
7. Serve wings tossed in the sauce.

## For the sauce

1. Combine the ingredients in a medium saucepan over medium heat.
2. Reduce heat and keep sauce warm until ready to use.



# Drunken BBQ Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 35 Minutes*

I normally roast my wings in my Big Easy or grill them over charcoal, so I was a little skeptical about this recipe for drunken BBQ chicken wings where the wings are slow-cooked in a Dutch oven. But, to my surprise, the final result was incredibly tasty and oh-so-tender. You'll love the BBQ sauce on these wings. It's a very traditional ketchup-based sauce with beer added in for a nice change.

To get a little crisp and color, I put the wings under the broiler for a few minutes after they were completely cooked. You can also cook these wings in a crockpot, but you'll still want to brown them under the broiler a bit before serving. Or better yet, toss them on a hot grill for a bit.



## Ingredients

### For the wings

- 1 family pack chicken wings, cut into flats and drumettes, tips removed (reserve for making chicken stock)
- 1 bottle beer
- 2 tablespoons your favorite BBQ rub

### For the BBQ sauce

- 1 1/2 cup light brown sugar, packed
- 1 1/4 cup ketchup
- 1/2 cup white vinegar
- 1/2 cup beer
- 2 teaspoons prepared yellow mustard
- 1 teaspoon paprika
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon red pepper flakes



# Instructions

1. Preheat your oven to 325 F. Cover the bottom of a large Dutch oven with the wings. Sprinkle with the BBQ rub. Add another layer of wings and rub until all of the wings are in the pot.
2. Slowly add the bottle of beer to the pot. Cover the pot with foil (unless yours has a very tight-fitting lid) and add the lid.
3. Place in oven for about an hour or until the chicken is done, but not quite falling off the bone.
4. Meanwhile, make the BBQ sauce by combining the remaining ingredients in a small pot over medium heat. Whisk to combine. Bring to a boil, reduce to a simmer and continue simmering for 10 minutes. Remove from heat until ready to use.
5. Remove pot from oven. Transfer wings to a rack over a baking pan.
6. Baste wings with the sauce. Place under broiler for a few minutes until starting to brown.
7. Flip wings, baste again, and place back under the broiler for a minute.
8. Flip wings one more time, baste, and place under broiler until they are the color you desire.
9. Serve with your favorite dipping sauce.

To make these wings in a crockpot

1. Follow the directions above, except layer the wings in the bottom of a crockpot. Cover and cook on low 5-6 hours.



# Enchilada Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Oh yum! Mexican-inspired chicken wings with kicked up easy Ranch dressing! I loved these enchilada wings so much I had to make them two days in a row. The wings by themselves are fantastic. You could serve them dry, without the sauce. The sauce is spicy and it reminds you of traditional wing sauce, but with a great south-of-the-border twist.



I prefer to make my own taco seasoning mix, but you can of course use pre-made. For these enchilada wings you'll want to use a seasoning that is fairly fine in texture. You don't want any big chunks of spice on your wings. First, it might burn when you cook the wings. Second, no one wants to bite into a big chunk of... something.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 2 tablespoons taco seasoning
- 1 (10 ounce) cans enchilada sauce
- 1/4 cup wing sauce
- 1/2 cup Ranch dressing

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and taco seasoning, seal, and shake to coat. Refrigerate for 1-3 hours.
3. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
4. When wings are done, transfer to a bowl.
5. Combine the enchilada sauce and Frank's wing sauce.
6. Combine 2 tablespoons of the sauce mix with the Ranch dressing. Drizzle the remaining sauce over the wings. Toss to coat.



# Fiery Catalina Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Despite how simple the sauce on these fiery Catalina wings was to make, it absolutely blew us away! We loved it! A tad of sweetness, a tad bit of tanginess, and a good bit of heat. Of course, you can adjust the heat to your liking, which is why making your own chicken wing sauce is so much more fun than using a sauce out of a bottle.

I cook a lot of wings using lots of different sauces, but there's no doubt that fiery Catalina wings will be common in our house. Everything we need to make them is on-hand, so I can throw together the sauce in no time with no hassle. Perfect.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- 2-3 tablespoons your favorite wing seasoning (I used my [Fire Eater rub](#))

## For the sauce

- 10 ounces Catalina salad dressing
- 5 ounce your favorite hot sauce (don't be afraid to add a bit more!)
- 1 teaspoon chili powder

# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the seasoning. Seal the bag and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. When done, place wings in a large bowl and add sauce. Toss to coat.

## For the sauce

1. Whisk together all ingredients.



# Fire-Eater Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I bought a Char-Broil The Big Easy TRU-Infrared Oil-less Turkey Fryer a while back. It is one of my favorite “grills” by far. It doesn’t get any easier – marinate/brine/rub/whatever meat you wish to cook and put it into the cooker. Turkeys and chickens take about 10 minutes per pound. A family pack of wings takes about 30 minutes. Done. No mess, no fuss. It’s a beautiful thing. And trust me, I cook a lot of wings on my Big Easy. A lot. You can always cook the wings in an oven or charcoal or gas grill of course.



These fire-eater chicken wings from [Steven Raichlen's The Barbecue! Bible 10th Anniversary Edition](#) are absolutely amazing (as are the other recipes in the 575 page book). Yes, they have some kick, but it's not overwhelming at all. They're perfect. I plan on using the rub recipe on whole roasted chickens and turkey from my Big Easy, it's just that good.

I cook the wings for about 30 minutes in my Big Easy, then I toss them onto a hot grill for a few minutes to crisp up the skin. You can skip that final step and still enjoy really fantastic wings



# Ingredients

## For the wings

- 3-4 pounds chicken wings, separated
- 1 batch [Fire-Eater Poultry rub](#)
- 2 tablespoons vegetable oil
- Fire-Eater sauce (see below)

## For the Fire Eater Hot Sauce

- 1 stick unsalted butter
- 1 tablespoon (more or less, to taste) dried red pepper flake
- 1/2 cup cilantro leaves, chopped
- 1/2 cup Sriracha

# Instructions

1. Place the wings into a large resealable baggie or container. Sprinkle rub over the wings. Seal and shake to coat. Open container and add the oil. Seal again and shake to coat.
2. Refrigerate for 1-3 hours.
3. Remove wings from container.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. While the wings are cooking, melt the butter in a medium saucepan.
6. Add the remaining sauce ingredients and whisk to combine.
7. Heat thoroughly.
8. When wings are done, transfer to a large bowl and pour the sauce over them. Toss to coat.
9. Serve with Ranch dipping sauce



# Fire-Eater Habanero Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I don't normally like to eat chicken wings that are so blazingly hot that you fall to the floor and curl up into a fetal position. I like great flavor with a bit of heat. These fire-eater habanero wings can satisfy your craving for serious heat, or if you're like me, satisfy your craving for tasty, slightly hot, wings. It's all in the amount of habanero sauce you add. For me, that means just enough to make my lips tingle and my eyes water. These wings came out fantastic, and are by far my favorite hot-and-spicy wings.



I cooked these wings using the [Vortex insert](#) on my Weber Performer grill. The end result are perfectly cooked wings, with nice crunchy skin, and great cooked-over-fire flavor.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 1/4 cup vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)

## For the sauce

- 2 cups Frank's Red Hot sauce
- 1 stick unsalted melted butter, melted
- 2 tablespoons mango habanero hot sauce
- 2 tablespoons brown sugar
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon freshly ground black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon seasoning salt

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. Remove wings from baggie.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)

## For the sauce

1. Combine all ingredients in a medium saucepan. Warm slightly then transfer to a large bowl when ready to use.
2. When wings are done, add to the bowl of sauce and toss to coat.
3. Serve with Ranch dressing and lots of paper towels.



# Five Alarm Buffalo Wings

*Servings: 6-8*

*Time: 1 Hour 45 Minutes*

I love savory chicken wings. I love sweet chicken wings. And I love wings that are a bit spicy. For me that usually means not super spicy. Well, I made an exception to that rule with these five-alarm Buffalo wings. I'm not sure what possessed me to do it, but I woke up one morning and decided I was going to make the hottest wings I could stand so I did. And you know what? I was totally surprised by just how much I loved them!



If you want to tame back the heat on these five-alarm Buffalo wings just cut back on the habanero hot sauce. I went full-bore. Yeah, they were spicy and my eyes may have watered a bit but they were TASTY! Usually my argument against things super hot is that the spiciness hides the flavors. Not so on these wings. I'd make them again. And I'd have plenty of ranch dressing around for dipping...



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste

## For the sauce

- 1 1/2 sticks unsalted butter, melted
- 1/2 cup Buffalo wing hot sauce
- 1/2 cup habanero hot sauce
- 2 teaspoons cayenne pepper

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. Remove wings from baggie.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Toss wings in the sauce before serving.

## For the sauce

1. Combine ingredients in a sauce pan over low heat. Keep warm until ready to use.



# Fried Smoked Wings

*Servings: 6-8*

*Time: 2 Hours 15 Minutes*

Wonderfully smoky, tender meat with a lightly crispy skin, these smoked and then fried chicken wings were a thing of beauty. These are one of most dangerous things you could ever put in front of me. I don't even need any sauce to toss or dunk them in, either. Just give me a big basket of them and get out of the way!



The process is simple. Season your wings and place them onto your smoker. No messing around with them either. Just smoke for 2 hours.

When the wings are done you toss them into a deep fryer for a minute or so, until golden brown and lightly crispy. You can also make a big huge batch and freeze the smoked wings (before frying). All you have to do is thaw them and deep fry them when you're ready to serve them at a later time. I was worried that making them from the frozen smoked wings would result in over-cooked, tough wings, but oh no, they were fantastic!

There's a brewpub by our house, Redemption Alewerks, that makes crazy-good chicken wings. They smoke them first over a mix of mesquite and cherry woods, then flash fry them. They sauce them then place them over a hot flame to finish them off. My approach is similar, but I don't always put them onto the grill at the end. They are fantastic either way, but grilling them real quick does help set the sauce.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- Your favorite rub
- Canola oil, for frying

## Instructions

1. Fire up your smoker for 225 F. Use any wood you like. I used [Jack Daniel's whiskey barrel chunks](#) because I wanted a good, noticeable smoke flavor. Use a lighter wood if you want your wings to be a little less smoky.
2. Place the wings onto the smoker and smoke for 2 hours. No need to rotate or flip them.
3. When done, remove from the smoker. You can deep fry them immediately or freeze them for thawing and frying later.
4. To fry, heat canola oil to 350 F.
5. Working in batches, add the wings and fry for 1-2 minutes or until they are the desired color.
6. Let cool slightly. Serve tossed with your favorite sauce and your favorite dipping sauce on the side.

Optional: Toss the wings onto a hot grill for 1 minute after saucing them to set the sauce.



# Garlic-Q Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Alliger's House of Wings has some of most awesome wing sauces I've ever had. I just cannot get enough of them. The other really cool thing about Alliger's is that their website has simple recipes for combining their sauces to make new flavors. Like these Garlic-Q wings. It's a wonderful combination of, you guessed it, garlic wing sauce and BBQ wing sauce! The garlic sauce by itself is pretty garlicky. Add in some BBQ wing sauce and you get this awesome new taste with just the perfect amount of spice.



Garlic-Q wings are a great way to bring a little something different to the party. We've all had garlicky wings. We've all had BBQ wings. But Garlic-Q wings? Now, that's new. And it's so crazy easy to make!



## Ingredients

- 3-4 pounds chicken wings, separated
- 1 batch [Fire-Eater Poultry Rub](#)
- [1 cup Alliger's House of Wings Garlic Wing Sauce](#)
- [1 cup Alliger's House of Wings BBQ Wing Sauce](#)

## Instructions

1. Place the wings into a large resealable baggie or container.
2. Combine all of the rub ingredients except for the oil and sprinkle over the wings. Seal and shake to coat.
3. Open container and add the oil. Seal again and shake to coat.
4. Refrigerate for 1-3 hours.
5. Remove wings from container.
6. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
7. Combine the wing sauces.
8. When wings are done, transfer to a large bowl and pour the sauce over them. Toss to coat.



# Garlic Parmesan Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

These savory garlic Parmesan chicken wings were just fantastic. Nutty Parmesan cheese pairs well with earthy garlic. For me, just a little bit of cool Ranch dressing for dipping is all that is required. I want to enjoy the flavor of the wings, so I just dip a bit, if at all.

I cooked these garlic Parmesan wings on my Weber charcoal grill using the [Vortex insert](#), which gives me that great crunchy skin and fantastic grilled flavor without a lot of effort. In fact, just about no effort whatsoever.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- 2-3 tablespoons Ranch seasoning (or use a 1 ounce packet)
- Fresh parsley, chopped, for garnish

## For the sauce

- 1/2 cup unsalted butter
- 4 teaspoons garlic powder
- 6 tablespoons freshly grated Parmesan cheese, divided

# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the Ranch seasoning. Seal the bag and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. When done, place wings in a large bowl and add sauce. Toss to coat.
7. Serve hot sprinkled with remaining cheese and garnished with the parsley.

## For the sauce

1. Melt the butter in a medium saucepan over medium heat.
2. Whisk in the garlic powder and 4 tablespoons of the cheese.
3. Heat until the garlic has dissolved and the cheese and melted.



# Garlic Sriracha Dry Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I'm a huge fan of making chicken wings without saucing them in the traditional Buffalo wing manner. I season them and let them marinate for a bit, then cook them. When they are done I toss them with more seasoning and serve them 'dry', with a dipping sauce on the side. This time I used the [Garlic Sriracha seasoning from Weber](#), which is a little spicy.



These garlic Sriracha wings came out fantastic. There's enough kick to wake you up. The garlic adds a really great almost earthy flavor. I cooled them off with just straight-up Ranch dressing for dipping.

## Ingredients

- 4 pounds chicken wings, separated
- 2-3 tablespoons (or more, to taste) [Weber Garlic Sriracha seasoning](#), divided
- 1 tablespoon vegetable oil

## Instructions

1. Place the wings into a resealable bag or container.
2. Add 2 tablespoons of Weber Garlic Sriracha seasoning and the oil.
3. Seal and shake well to coat.
4. Let wings marinade for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and sprinkle with the remaining Weber Garlic Sriracha seasoning.
7. Toss gently to coat.
8. Serve with your favorite dipping sauce.



# Gold Fever Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Mustard. Chicken wings. I had no idea. Sure, I like mustard. On sandwiches, or hot dogs. Or burgers. But, wings? My beloved chicken wings? Yes. Oh yes. Gold Fever chicken wings have quickly rocketed to the top of the 'wings we want' list around here. Anita absolutely loves them. Don't worry about them being overly mustardy, either. There's plenty of traditional Buffalo wing flavor too. And, for a nice kick I first marinated the wings in a little oil with a heavy dose of our [Fire-Eater rub](#).



I just made a big batch of Gold Fever wings a few days ago. I'm making another tomorrow. That's how good they are. Finger-licking good. Mustard. Chicken wings. Fantastic.



# Ingredients

## For the wings

- 4 pounds chicken wings, separated
- 2 tablespoons your favorite wing rub (I used our [Fire-Eater rub](#))
- 1 tablespoon vegetable oil

## For the Gold Fever sauce

- 1/2 cup honey mustard
- 1/4 cup [Frank's RedHot sauce](#)
- 3 tablespoons unsalted butter
- 1 pinch salt
- 1 pinch ground white pepper

# Instructions

## For the wings

1. Place the wings into a resealable bag or container.
2. Add wing rub and the oil.
3. Seal and shake well to coat.
4. Let wings marinade for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and drizzle with Gold Fever sauce.
7. Toss gently to coat.
8. Serve with your favorite dipping sauce.

## For the sauce

1. Place all ingredients in a saucepan over medium heat. Cook until the butter melts, stirring occasionally.



# Great Value Asian Sweet Chili Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Whenever we stop at [Quaker Steak & Lube](#), Anita ALWAYS orders the [Thai'R Cracker wings](#). The sauce combines a great sweetness with a little kick, all in an Asian-inspired chili sauce. We always grab a couple extra bottles of their sauce when we eat there. But if we can't get to a Quaker Steak & Lube, we grab a bottle of [Great Value's Asian Sweet Chili Wing sauce](#) instead. It's a mighty great substitute. Perfectly sweet with just a bit of heat. Nothing to be afraid of, but something to enjoy!



Because this Asian sweet chili wing sauce is a bit on the sweet side I tend to use a bit less sauce than I normally would. That's just my personal preference. Anita would lean towards more sauce instead.

Also try this sauce mixed with a bit of medium wing sauce.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Great Value Asian Sweet Chili wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Great Value Caribbean Jerk Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

This here is proof positive that you should not poo-poo grocery store-brand wing sauces. You might want to grab that \$8 bottle, but believe me you don't have to spend that much to get a mighty good wing sauce. The Great Value Caribbean Jerk wing sauce has just the right amount of Jamaican-inspired flavors. And just the right amount of heat, too.



The Caribbean Jerk wing sauce from Great Value isn't too thick and it isn't too thin. Neither of those would be good things. It'll stick to your wings but it's not so thick as to be gloppy. I really liked the consistency. But I liked the spiciness even more. Just the right amount of allspice, something I watch out for in Jerk seasoning. Too much can be ... too much!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Great Value Caribbean wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Great Value Medium Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

If you've been looking for a great, inexpensive store-bought Buffalo wing sauce that has just the right amount of kick but isn't too spicy, the [medium wing sauce from Great Value](#) (WalMart) is definitely the sauce for you. And me. Because I absolutely loved it. I decided to take a little break from hot wing sauces and this medium sauce definitely still satisfied my Buffalo wing craving without burning my mouth. It's just barely spicy, and definitely very flavorful. Not overly vinegary. And the perfect consistency. I was really, really happy with it. This sauce is proof that you don't have to spend a lot of money on a store sauce to get a good product.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Great Value Medium wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Great Value Mild Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

If you've been looking for a great, inexpensive store-bought Buffalo wing sauce that isn't too spicy, the [mild wing sauce from Great Value](#) (WalMart) is definitely the sauce for you. And me. Because I absolutely loved it. I decided to take a little break from hot wing sauces and this mild sauce definitely still satisfied my Buffalo wing craving without burning my mouth. It is the perfect sauce for feeding a crowd without having to worry about someone saying it's too hot. It's barely spicy, but very flavorful. Not overly vinegary. And the perfect consistency. I was really, really happy with it. This sauce is proof that you don't have to spend a lot of money on a store sauce to get a good product.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Great Value Mild wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Great Value Parmesan Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I often make my own chicken wing sauces. And then sometimes I don't. I recently made it a goal of mine to try all of the wing sauces from the big grocery stores in our area: WalMart, Meijer, and Kroger. And far, I've been super impressed with the store sauces, like this [Parmesan Garlic sauce from Great Value](#) (WalMart). It's thick enough to stick to the wings (it's very thick, actually!) and it has great Parmesan and garlic flavor, both balanced perfectly.



[Great Value's Parmesan garlic wing sauce](#) isn't just great on wings. I like to roast or grill chicken breasts, chop or slice them, and toss with a bit of this sauce. It makes for the perfect creamy chicken over a salad.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Great Value Parmesan Garlic wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Grill Master Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Make yourself a big batch of these grill master wings and you'll quickly realize that it doesn't take a complicated recipe or a lot of ingredients to make fantastic wings. Simply seasoned wings are cooked until perfectly tender and moist with crunchy skin. The wings are then tossed gently in a wonderful sauce that has a slight hint of Asian-inspired flavor with a kiss of vinegar. On the side a slightly kicked-up dipping sauce that makes you think of classic Buffalo wings until you get another slight hint of soy sauce. Delicious!



You could use your favorite spice mixture instead of 'just' salt and pepper when marinading the wings before cooking. I rather like keeping them simple and letting the tossing and dipping sauces shine. Heck, wings just seasoned with salt and pepper, cooked and served are just great as they are.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, separated
- 1/4 cup vegetable oil
- Kosher salt and freshly ground black pepper

## For the wing sauce

- 1/2 cup soy sauce
- 1/2 cup Italian salad dressing

## For the dipping sauce

- 1/4 cup unsalted butter, melted
- 1 teaspoon soy sauce
- 1/4 cup hot or wing sauce (I used [Frank's Buffalo Wing Sauce](#))

# Instructions

## For the wings

1. Place wings into a large resealable bag. Add the oil.
2. Add the salt and pepper. Seal the bag and toss gently to coat.
3. Refrigerate for 1-3 hours before cooking.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss the wings in the wing sauce (see below) and serve with the dipping sauce (also below).

## For the wing sauce

1. Combine ingredients in a small sauce pan. Bring to a boil and reduce heat to a simmer and simmer until slightly thickened.
2. Remove from heat until ready to use.

## For the dipping sauce

1. Whisk all ingredients together until smooth.



# Guy Fieri's Korean BBQ Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I love Asian-inspired chicken wings. Sometimes they're a little sweet. Sometimes they're a little spicy. That's why I decided to pick up a bottle of Guy Fieri's Korean BBQ wing sauce. This sauce has a teriyaki-like flavor, with plenty of soy sauce. And a little sweet, and a little heat, with hints of ginger and onion. It's not overly thick and not overly thin, perfect on wings hot off the grill or out of the deep-fryer.



I've seen around the internet that a few folks have been using Guy Fieri's Korean BBQ wing sauce as a sauce for smoked or grilled ribs. I think that's a great idea as this sauce would definitely stand up to being slathered on ribs. I definitely wouldn't pigeon-hole it as 'just' a wing sauce. Heck, slather it on some grilled fish or toss some roasted vegetables in it. It's that versatile and that good.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons Buffalo wing seasoning, or [Fire-Eater rub](#)
- 1 1/2 cups (more or less, to taste) [Guy Fieri's Korean BBQ Wing Sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Harissa Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

After making roasted harissa cauliflower the other day (my first encounter with harissa) I knew after the first bite that the next thing I was going to make with the spicy red pepper paste would be chicken wings. There was no doubt in my mind that I was in for a wonderful treat. You get a nice kick, but don't be afraid. Harissa is not crazy spicy, not at all. It has a wonderful earthy flavor to it. I could eat it all day, On wings I could eat it all week.

Harissa can be found in the Mediterranean section of your local grocery store. I haven't tried making it home yet, but I will. The consistency reminds me a bit of hummus, though it's certainly not hummus. But, oh.... it just hit me... harissa sure would be great in hummus! I'm off to try that now!





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- 2-3 tablespoons your favorite wing seasoning (I used my [Fire Eater rub](#))

## For the sauce

- 1/2 cup harissa
- 4 tablespoons unsalted butter
- Juice and zest of 1 lemon

# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the seasoning. Seal the bag and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. When done, place wings in a large bowl and add sauce. Toss to coat.

## For the sauce

1. Place all ingredients into a medium saucepan over medium heat.
2. Stir occasionally until the butter has melted and the sauce is combined.



# Heritage Fare Buffalo Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

This right here is one fantastic bottled Buffalo chicken wing sauce. [Heritage Fare](#) hit this one out of the park, big time. Just the right Buffalo flavor, just the right amount of heat. And just the right consistency, too. And that's just as important as taste. Doesn't matter how great tasting a sauce is if it all ends up at the bottom of a plate, and not on your wings!



I can't recommend [Heritage Fare Buffalo Chicken wing sauce](#) enough. I loved it. Sure, you can make a Buffalo wing sauce at home easy enough, but you're going to have a hard time beating the taste and convenience of it right out of the bottle.

This sauce also makes a great marinade for grilled chicken. It's not just for wings!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Heritage Fare Buffalo wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Heritage Fare Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Sometimes I make my own wing sauces, and sometimes I buy wing sauces from the local grocery store (or online). I love the variety. I recently picked up a bottle of Heritage Farm's garlic wing sauce. Think Buffalo wing sauce, but with a really great garlic hit. Seriously, it's drink-it-out-of-the-bottle good.



On the off chance that you have leftover wing sauce (be it Heritage Farm's garlic or any other brand), in most cases you'll have to refrigerate it until you make your next batch of wings. When you do, make sure you warm it a bit before tossing it with your hot wings. You definitely don't want to put a cold sauce over hot wings.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Heritage Fare Garlic wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Hog'N Heat Hot Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Start with a really great BBQ sauce. Add hot sauce and butter. Boom! You've got a great wing sauce! That's essentially what [Hogs 'N Heat](#) did when they created their crazy-good hot wing sauce. This unique sauce (with a nice spicy kick!) really makes for a delicious batch of wings. But it is also great as a BBQ sauce, so put it on everything!



[Hogs 'N Heat hot wing sauce](#) got me to thinking more and more about taking any bottled BBQ sauce I can find in my pantry (or the store) and turning it into a wing sauce in just seconds. What a great, simple idea!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Hog'N Heat Hot wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Honey BBQ Wings

*Servings: 4-8*

*Time: 8 Hours 45 Minutes*

I'm always cooking up a batch of wings. These fantastic, sticky, sweet honey BBQ wings are great as appetizers or a main dish.

Because the wings are a little on the sweet side you'll want to serve them with at least one dipping sauce that has a little kick.



## Ingredients

- 1/2 cup Teriyaki sauce
- 1 cup oyster sauce
- 1/4 cup Tamari sauce
- 1/4 cup ketchup
- 2 tablespoons garlic powder
- 2 dashes liquid smoke flavoring
- 1/2 cup sugar
- 3-4 pounds chicken wings, separated
- 1/4 cup honey

## Instructions

1. Combine the Teriyaki sauce, oyster sauce, Tamari sauce, ketchup, garlic powder, liquid smoke, and sugar in a large re-sealable baggie.
2. Add the chicken wings and seal. Shake gently to coat.
3. Place baggie inside a large bowl or baking dish (in case it leaks) and refrigerate for 8 hours to overnight.
4. Shake off excess marinade.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Brush wings with honey and place under the broiler or over direct heat on the grill for 2-3 minutes.



# Honey Cholula Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Man, these came out tasty good. I love my Char-Broil The Big Easy TRU-Infrared Oil-less Turkey Fryer. It's oil-less, and perfect for chicken or turkey, whole or wings. These wings are super moist and tender (thanks to a few hours in my [go-to marinade](#)), then tossed with a sweet-n-hot sauce.

Of course, you can make these wings in the oven, or directly on your grill and they'll come out just as great as they did off my Char-Broil Big Easy. Just make sure to have plenty of napkins on hand. Like any good wings, these are good and messy!





# Ingredients

## For the wings

- 3-4 pounds chicken wings, separated
- [Chicken marinade](#)
- [Honey Cholula Wing Sauce](#)
- Blue cheese or Ranch salad dressing, for dipping

## For the sauce

- cup honey
- 1/2 stick unsalted butter
- 1/2 cup (or more) your favorite hot sauce (I used [Cholula](#))

# Instructions

## For the wings

1. Marinate the wings for at least an hour.
2. Shake off any excess marinade.
3. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
4. Remove wings to a large bowl.
5. Heat wing sauce in a large pot. Pour over wings. Toss to coat.
6. Serve with dressing for dipping.
7. Note: You may also want to reserve some of the wing sauce for dipping.

## For the sauce

1. Place honey in a medium pot over medium heat.
2. Add in butter and hot sauce. Heat until the butter is melted.
3. Stir and pour over cooked chicken wings.



# House of Wings BBQ Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

House of Wings BBQ Wing Sauce is what a wing sauce should be. The perfect balance of traditional Buffalo wing flavors with a hint of BBQ sauce, I could eat these wings all day long. This is the kind of sauce that'll satisfy everyone from the hard-core wing aficionado to the I-only-eat-wings-during-the-Superbowl guy.

I picked up a few bottles of each of the flavors from Alliger's House of Wings. When they arrived I thought to myself "yowsa, that's a lot of wing sauce". Now that I've been enjoying them I realize that there's no such thing as having too many on hand. House of Wings BBQ wing sauce is just one example of pure wing sauce greatness.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [House of Wings BBQ Wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# House of Wings Cajun Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I bought a big box of bottled wing sauces from [Alliger's House of Wings](#). Located in Sayre, PA, Alliger's has some of the best bottled sauces I've ever had. I cannot get enough of them. The Cajun wing sauce is no exception. It's a very unique combination of Louisiana-inspired spices. It's not too hot, either. It has just the right spiciness and the perfectly different flavor. It's different and very good.



My only complaint about [House of Wings Cajun wing sauce](#) is that I didn't order enough of it. Like the rest of Alliger's sauces, it's vinegar based. Like a more traditional Buffalo wing sauce. There's nothing mysterious about it, it's just good and you always end up with a fantastic wing experience. Ok, so my other complaint is that I wish I lived closer to Sayre, Pennsylvania!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- [Fire-Eater rub](#)
- [House of Wings Cajun Wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# House of Wings Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

[Alliger's House of Wings](#) is a highly-rated establishment located in Sayre, PA, halfway between Elmira and Owego NY. It's definitely on my to-visit list because let me tell you, their wing sauces are insanely good. I recently ordered a bottle of every single one. Starting with the House of Wings Garlic wing sauce, I have to say I am in love with these sauces. This sauce brings the garlic and then some. It also has that great classic Buffalo wing flavor. With just the right amount of heat. And lots of garlic. Did I mention the garlic?



House of Wings Garlic Wing Sauce has the consistency of a traditional Buffalo sauce. Not too thick. Just right. The website states that this is one of their best-selling sauces, and I can definitely see why.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [House of Wings Garlic wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# House of Wings Singapore Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I ordered a box full of [Alliger's House of Wings'](#) sauces. Never have I been happier with an online order. These sauces are incredibly good. Perfect consistency, perfect flavors and the perfect spiciness. Nothing but delicious. Like the House of Wings Singapore wing sauce. Although the sauce is based on traditional Buffalo wing flavor, it has wonderful hints of Szechuan ingredients. It's a little sweet, a bit savory, and has just the right amount of spiciness. It's just flat-out delicious.



I could not get enough of House of Wings Singapore Wing Sauce. Like all of the other Alliger's wing sauces, I quickly wished I had ordered more. Nothing made me sadder than when the last drops of sauce would come out of a bottle. Fortunately, more sauce is just a few clicks away!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [House of Wings Singapore wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# House of Wings Southern Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

[Alliger's House of Wings](#) sauces are incredible. They set the bar high. So high that I'm spoiled by every sauce I've had. Like this [Southern wing sauce](#). It's a different flavor than your traditional 'normal' wing sauces. It's got a bit of spiciness to it, but not too much. The spices are unique and quite honestly I had a hard time figuring out what they were. But I do know it's a fantastic sauce and it would also make a fantastic marinade for chicken.



The cool thing about House of Wings sauces (besides the fact that they are delicious) is that you can combine them and make new flavors. For delicious Mexican-inspired wings, combine one part southern sauce and one part nuclear sauce.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- [Fire-Eater rub](#), to taste
- [House of Wings Southern wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Indy Chicken Wings

*Servings: 4-8*

*Time: 3 Hours 45 Minutes*

Steven Raichlen turns out some mighty great food. I love the tv shows he did - he got me interested in grilling and smoking. And I love the many books he has written. One of the biggest, thickest recipe books you can find is [Steven's BBQ USA](#). It is absolutely chock full of great foods and stories, like these Indy chicken wings. And since I live in Indy, I had to make them. Well that and because they sounded (and are) fantastic.

We really enjoyed these wings. The seasoning has a nice garlicky celery flavor. I used Italian salad dressing. Note that the dressing does contain oil, so it can cause flair-ups when cooking the wings on the grill.





## Ingredients

- 4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making broth
- 1 tablespoon vegetable oil
- 1/2 tablespoon garlic salt
- 1/2 tablespoon celery seed (or celery salt)
- 2 teaspoons freshly ground black pepper
- Italian salad dressing

## Instructions

1. Place wings in a large resealable bag or container.
2. Add oil. Seal and toss to coat.
3. Combine the garlic salt, celery seed or celery salt and pepper. Add to container, seal, and toss to coat.
4. Place wings in fridge for at least 3 hours, to overnight.
5. [Begin cooking wings as desired. Click here for our guide on cooking wings in a grill, smoker, oven, or a Char-Broil Big Easy.](#) You cannot use a deep fryer if you wish to baste the wings.
6. After 15 minutes of cooking begin basting the wings with the Italian dressing. Continue basting every 10 minutes until the wings are done. NOTE: The dressing contains oil, which can cause flair-ups on a grill. Be careful when basting and do not over-baste the wings. If a flair-up does occur move the wings to another part of the grill until the flames die down.
7. Serve with your favorite dipping sauce.



# Jalapeno Buffalo Cheddar Wings

*Servings: 6-8*

*Time: 4 Hours 45 Minutes*

Messy. Very messy. And very good. Normally, I don't drown my wings in sauce, but this time there was no choice. No turning back. These jalapeno Buffalo cheddar wings are actually crazy good. I'm not sure why I was surprised. The sauce contains all of my favorite things. But yeah, they're messy. And quite spicy, too. I could not stop eating them. Messy. Very messy. And very good. Normally, I don't drown my wings in sauce, but this time there was no choice. No turning back. These jalapeno Buffalo cheddar wings are actually crazy good. I'm not sure why I was surprised. The sauce contains all of my favorite things. But yeah, they're messy. And quite spicy, too. I could not stop eating them.



The sauce is also great on hot dogs and hamburgers. That's a good thing since the recipe below makes more than you'll need for a family pack of wings. I've found that the sauce is actually better the next day, so plan ahead and let it 'get happy' overnight in the fridge before using it.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste

## For the sauce (you might end up with a little sauce leftover)

- 1 cup Frank's RedHot Buffalo Wing sauce
- 1 (15 ounce) can Nacho cheese sauce (I use La Preferida)
- 1 (4 ounce) can fire-roasted jalapenos, drained

# Instructions

1. Place wings in a large resealable bag or container.
2. Add oil, salt and pepper. Seal and toss to coat.
3. Place wings in fridge for at least 3 hours, to overnight.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce.

## For the sauce

1. Place all ingredients in a blender or food processor and process until smooth.
2. Transfer to a medium saucepan over low heat. Keep warm until ready to use.



# Jalapeno Peach Wings

*Servings: 6-8*

*Time: 4 Hours 45 Minutes*

I think it's safe to say that I am addicted to chicken wings. They're one of the most versatile dishes you can make. There are literally thousands of different sauces and seasonings for them. When I walk thru the grocery store I always look to see what is in season. Chances are, whatever it is, it can be made into a wing sauce. These jalapeno peach wings are a great example. That wonderful peach flavor with just a little spicy kick. Add a little sweetness and a nice vinegary snap and you end up with fantastic tasting wings.



I wouldn't hesitate to make an extra big batch of the sauce and use it to slather onto grilled or roasted chicken. Or brush it onto a rack of ribs just before pulling them off your smoker or grill. And it's also fantastic on top of a chicken sandwich. The sauce is definitely not just for jalapeno peach wings but it sure is mighty good on them!



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste

## For the sauce

- 5 medium peaches chopped
- 1 pound jalapenos stemmed, seeded, chopped
- 1/2 medium sweet onion chopped
- 2 tablespoons fresh ginger chopped
- 1 1/4 cups apple cider vinegar
- 2 1/4 cups sugar
- 1 teaspoon kosher salt

# Instructions

1. Place wings in a large resealable bag or container.
2. Add oil, salt and pepper. Seal and toss to coat.
3. Place wings in fridge for at least 3 hours, to overnight.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce.

## For the sauce

1. Place the peaches, jalapenos, onion and ginger into a food processor. Pulse a few times. You want to shred the ingredients but not puree them.
2. Transfer to a sauce pan. Add remaining ingredients. Bring to a boil then reduce to a simmer. Continue simmering, stirring occasionally until thickened.



# Joe Montana's Dry Rub Wings

*Servings: 4-8*

*Time: 3 Hours 45 Minutes*

I don't know if these really are Joe Montana's dry rub wings. Maybe they are. As a Dallas Cowboy's fan it sorta bothers me to say that these are mighty darned good wings. As much as I do like wings covered in sauce, I'm just as big of a fan of dry wings. Over-the-top sauces can bury the flavors from the chicken and the seasonings. If you can't taste the chicken, what's the point of cooking wings to start with?



There's nothing but flavor from Joe Montana's dry rub wings. Simple flavors. No spiciness (add a good pinch of cayenne if you want some heat). No sweetness (add some brown sugar or honey powder if you prefer a sweeter wing). Just great flavor that anyone will love. The wings are dry marinated in the rub just before cooking. After they are done, the wings are tossed in a little more rub. You get the rub in every bite.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil

### For the rub

- 1 teaspoon Lawry's Seasoned Salt
- 2 teaspoons paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon Kosher salt
- 1 teaspoon freshly ground black pepper

## Instructions

1. Place wings in a large resealable baggie or container.
2. Combine all of the rub ingredients.
3. Add the oil and HALF of the rub. Seal and toss to coat.
4. Refrigerate for 1 hour.
5. [Begin cooking wings as desired. Click here for our guide on cooking wings in a grill, smoker, oven, or a Char-Broil Big Easy.](#)
6. Toss wings with remaining rub before serving.



# Joey Chestnut Creamy Green Hatch and Jalapeno Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I was intrigued when I came across a display of [Joey Chestnut's wing sauces](#) at Jungle Jim's outside of Cincinnati. All of the flavors sounded unique and awesome. I ended up making a batch of wings with the Creamy Green Hatch and Jalapeno Wing Sauce first, and boy, let me tell you, this is a crazy good wing sauce. And it's definitely different. It has just the right kick, the right spiciness. But the star is the green Hatch chile flavor. Man, it's good.

Joey Chestnut Creamy Green Hatch and Jalapeno Wing Sauce is nice and creamy. At first you might think it's a bit thick. But as soon as it hits those hot wings it gets nice and perfect. It sticks to the wings, but it isn't overly thick, either. It's definitely finger-licking good.

This sauce is also great on taco salads. And tacos.





## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Joey Chestnut Creamy Green Hatch and Jalapeno Wing Sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Joey Chestnut Nashville Hot Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

When I first came across [Joey Chestnut's Nashville Hot Chicken Wing Sauce](#) it was on a display at Jungle Jim's outside of Cincinnati. The flavors all sounded intriguing and different, so I grabbed a few bottles and rushed on home to make some wings. Every sauce has been fantastic, different, and just flat-out tasty. I love Nashville hot chicken, so the idea of putting that same great kicked-up spicy flavor on wings was a must-do for me. Man, was it good!



Joey Chestnut's Nashville Hot Chicken wing sauce is great all around, and not just in taste. It has the perfect consistency, the right stick-to-the-wingsness. This sauce would be great on more than wings too, Heck, drizzle it all over fried chicken and get instant Nashville hot chicken with a twist!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Joey Chestnut Nashville Hot Chicken Wing Sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Korean BBQ Wings

*Servings: 4-8*

*Time: 1 Hours 15 Minutes*

I know I've got a great wing sauce when I consider getting a spoon and just eating it right out of the pan. These Korean BBQ wings were fantastic, thanks to a delicious sauce that packs just the right amount of heat. And it's the perfect, spot-on consistency to boot. There were darned good wings.



The sauce for these Korean BBQ wings isn't just great on wings, either. I strongly recommend you at least double the recipe. You'll want some sauce on hand to brush (or dip) grilled chicken. It's also fantastic on smoked or grilled ribs.

I made the sauce exactly as you see below. You'll notice that it does call for a good amount of sesame oil. If you find sesame oil a bit strong you might want to start with half the amount listed and taste to see if you want more. I went full-bore and loved it.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper

### For the sauce

- 1/2 cup gochugang sauce
- 1/4 cup soy sauce
- 1/4 cup rice wine vinegar
- 3 tablespoons sesame oil or less, to taste
- 5 cloves garlic minced
- 1 tablespoon fresh ginger grated
- 2 tablespoons Sriracha or more, to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.

### For the sauce

1. Combine all ingredients in a medium saucepan over medium-high heat. Bring to a boil then reduce to a simmer. Let simmer until thick.



# Kroger Hot Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Kroger has a line of low-priced wing sauces that don't disappoint. These aren't your fru-fru, big money sauces. They're basic and cheap, and are perfect for saucing large batches of wings without breaking the bank. The Hot Wing Sauce isn't too terribly hot (to me) but it does pack a nice punch. You won't be on your knees crying in pain, but you'll get a kick. Trust me.



Kroger's Hot Wing Sauce is also great as a dipping sauce for chicken nuggets. You can also mix it with cooked shredded chicken for a great Buffalo chicken sandwich. Grab all of the Kroger wing sauce flavors!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Kroger Hot wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Kroger Medium Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I've said it before. If you're standing in the wing sauce section of the grocery store, trying to decide on the next sauce you're going to grab for a great batch of wings, do not hesitate to try the store brand. I was at Kroger, and I couldn't help myself. I grabbed one each of every one of their sauces, including the Kroger Medium Wing Sauce. The sauce turned out to be perfect! A decent hint of heat (a bit more than Kroger's Mild Wing Sauce) and the perfect consistency. This is a mighty fine wing sauce, and boy, the price was right!



If you by chance end up with any leftover medium wing sauce, toss it in the fridge. Make sure you warm it a bit (at least to room temperature) before using it on your next batch of wings. Nothing makes hot wings sad faster than tossing them in cold wing sauce!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Kroger Medium wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Kroger Mild Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I've said it before. If you're standing in the wing sauce section of the grocery store, trying to decide on the next sauce you're going to grab for a great batch of wings, do not hesitate to try the store brand. I was at Kroger, and I couldn't help myself. I grabbed one each of every one of their sauces, including the Kroger Medium Wing Sauce. The sauce turned out to be perfect! A decent hint of heat (a bit more than Kroger's Mild Wing Sauce) and the perfect consistency. This is a mighty fine wing sauce, and boy, the price was right!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Kroger Mild wing sauce](#), to taste

## Instructions

7. Place wings in a large resealable baggie or container.
8. Add the oil and salt and pepper, seal, and shake to coat.
9. Refrigerate for 1-4 hours.
10. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
11. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
12. Serve.



# Kroger Parmesan Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I often make my own chicken wing sauces. And then sometimes I don't. I recently made it a goal of mine to try all of the wing sauces from the big grocery stores in our area: WalMart, Meijer, and Kroger. And far, I've been super impressed with the store sauces, like this Parmesan Garlic sauce from Kroger. It has the right consistency (very important! No one wants a lake of wing sauce at the bottom of their plate! It needs to stick to the wings!). It has great Parmesan and garlic flavor, both balanced perfectly.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Kroger Parmesan Garlic wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Kroger Spicy Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Somebody wasn't lying when they named Kroger's spicy garlic wing sauce. It's definitely spicy. More so than garlicky. This is a wing sauce that packs a great punch with good flavor, for a really great price. And it's also the right consistency, important for proper sticking to wings. That's why you want a wing sauce, right? It's not gravy, it doesn't belong in the bottom of your plate. It belongs on your wings.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Kroger Spicy Garlic wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Legend Larry's Bacon BBQ Wings

*Servings: 6-8*

*Time: 1 Hour 45 Minutes*

[Legend Larry's Bacon BBQ wing sauce](#) is not the first bottle of sauce I've tried from Legend Larry's. And it won't be the last, either. Every flavor is just spot-on fantastic. Some are mild, some are hot and some are very hot. Bacon BBQ is somewhere in the middle the heat scale, combining a great smoky BBQ sauce with bacon deliciousness. No doubt it'd be fantastic on pulled pork or ribs, too, but for me, it's a winner-winner on wings.

I'm a wing addict. I often find myself just staring at the pics of the wings I've made. Wings tossed in Legend Larry's Bacon BBQ sauce are a good example. Just look at that up there. Each and every bite nothing but delicious. That's why I love wings so much.





## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Legend Larry's Bacon BBQ wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Legend Larry's Honey BBQ Wings

*Servings: 6-8*

*Time: 1 Hour 45 Minutes*

A little sweet. A little heat. A little tangy mustard. The perfect flavor combinations. The perfect consistency. [Legend Larry's Honey BBQ wing sauce](#) is spot-on the perfect wing sauce. There's nothing wrong with traditional Buffalo wing flavors, but sometimes you want something totally new and different. This is it.

[Legend Larry's Honey BBQ wing sauce](#) isn't just for wings, either. I like to brush it on grilled or smoked ribs. It's also fantastic as a dipping sauce for grilled chicken breasts or chicken nuggets. Since it's not too thin (or thick) it makes for a great all-around sauce.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Legend Larry's Honey BBQ wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Legend Larry's Hot Garlic Wings

*Servings: 6-8*

*Time: 1 Hour 45 Minutes*

Legend Larry's is a wing joint with a few locations around the Green Bay area. I've never been there but I can see why it's popular. I picked up a few bottles of their wing sauce at Jungle Jim's last time I was there. The first I tried was the [Hot Garlic sauce](#). This sauce is not for the timid. It says 'Hot' in the name for a reason. It definitely has a kick but it's not an over-the-top kick. I'd call it the perfect kick. And the garlic? Same thing. It's got a great garlic hit, but again not over-the-top. This is a wonderful sauce that I will enjoy time and time again.



I've found that there's something seriously addicting about each of Legend Larry's wing sauces. The consistency is perfect, just the right thickness to stay on your wings even when dunking into blue cheese dressing. The flavors are bold and the sauces don't taste like they came from a bottle. Good stuff. Mighty good stuff.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Legend Larry's Hot Garlic wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Legend Larry's Medium Buffalo Wings

*Servings: 6-8*

*Time: 1 Hour 45 Minutes*

I have been more than pleased with the wing sauces from Legend Larry's. I've never been to the actual restaurants, but if their bottled sauces are any indication of how good the food is, I'm going. And soon. The [medium Buffalo wing sauce](#) is the perfect middle-of-the-road spicy wing sauce. It's exactly the sauce you want for your "I'm scared of the heat" guests, friends and family. Yet it still has that great Buffalo flavor and the perfect consistency for sticking to your wings without leaving you with a lake of sauce in the bottom of your plate. This is a fantastic sauce. Just like everything else from Legend Larry's.



[Legend Larry's medium Buffalo sauce](#) is fantastic on wings. It'd also be great on roasted chicken in Buffalo chicken dip. I'm all about the wings, though, and this sauce really hit all the right notes on a batch of wings I cooked up for lunch.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Legend Larry's Medium Buffalo wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Legend Larry's Raspberry Habanero Wings

*Servings: 6-8*

*Time: 1 Hour 45 Minutes*

I have been more than pleased with the wing sauces from Legend Larry's. I've never been to the actual restaurants, but if their bottled sauces are any indication of how good the food is, I'm going. And soon. The [raspberry habanero sauce](#) is crazy good. You get a wonderful light raspberry flavor. Perfect. Then comes the heat. And it comes, too. Definitely spicy, but not so hot that you lose the sweet raspberry flavor. It's the right amount of kick.

[Legend Larry's raspberry habanero sauce](#) is fantastic on wings. It'd also be great on smoked ribs, pulled pork, or roasted chicken for that matter. I'm all about the wings, though, and this sauce really hit all the right notes on a batch of wings I cooked up for lunch.





## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Legend Larry's Raspberry Habanero wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Mambo Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

It's amazing how many great chicken wing recipes there are. Everything from the mild to the sweet to the volcanic hot. That's why I love them, I can have a different flavor every day. Well, almost every day. I don't actually eat wings every day, although I'm sure I could and never ever get bored with them.

I recently stumbled upon Mambo sauce (among many other great recipes) on a [blog by Levy Restaurants](#), a family of different restaurants around the US. I thought "Now, here's something different. A tomato-based wing sauce with Asian flavors. I gotta try it!" So I did, and boy, was I happy I that did.



Mambo sauce, like many great wing sauces, is a combination of sweet (a little pineapple and sugar) and acid (white vinegar and hot sauce), and the best part, a bit of heat (thank you [Frank's RedHot!](#)). You'll start out thinking you're having a teriyaki-inspired wing, and finish up thinking you had a Buffalo wing. It's great, like a journey of flavors.

According to the [Levy Restaurant's blog](#), Mambo sauce is also great on fries. I can definitely see that. I will also try it as a steak marinade.



# Ingredients

## For the wings

- 4 pounds chicken wings, separated
- 2 tablespoons your favorite wing rub (I used our [Fire-Eater rub](#))
- 1 tablespoon vegetable oil

## For the Mambo sauce

- 1/4 cup tomato paste
- 1/2 cup white vinegar, distilled
- 1/2 cup pineapple juice
- 1/2 cup granulated sugar
- 2 teaspoons soy sauce
- 1/2 teaspoon ginger powder
- 1/2 teaspoon garlic powder
- Hot sauce, to taste (I used 1/4 cup of [Frank's RedHot](#))

# Instructions

## For the wings

1. Place the wings into a resealable bag or container.
2. Add the rub and oil.
3. Seal and shake well to coat.
4. Let wings marinade for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and add sauce.
7. Toss gently to coat. Serve with your favorite dipping sauce.

## For the Mambo sauce

1. Place all ingredients into a small pot and simmer, stirring, for 20 minutes.



# Maple Chipotle Wings

*Servings: 4-8*

*Time: 50 Minutes*

I've never had chicken wings that were a bit sweet. Never thought of it, really. Until now. Fantastic maple syrup (the real stuff, not the stuff pretending to be maple syrup). Behind that sweetness is a bit of heat and smokiness, thanks to chipotle powder, something I'm finding myself using in more and more dishes every day. These are fantastic wings, something different, something pleasantly different. Something people won't expect.



If you don't have chipotle powder (true, it's not the cheapest spice you can buy), you can mix smoked paprika and a bit of cayenne instead. You need that hint of heat to offset the sweetness of the maple syrup, but you don't want to bury it, so don't get too heavy-handed with the cayenne if you do substitute it.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup canola oil
- 3 tablespoons dried chipotle powder
- Maple syrup, warmed

## Instructions

1. Place the wings into a resealable bag or container.
2. Add the oil.
3. Add the dried chipotle seasoning, to taste. Seal the bag and toss gently to coat the wings.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Serve wings drizzled with the maple syrup.



# Meijer Bourbon Honey Mustard Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Is it possible for a bottled store-brand wing sauce to be too good? No, but Meijer Bourbon Honey Mustard wing sauce is about as good as you can get. All of the flavors are balanced and at just the right levels for me. Not too much bourbon flavor. Just the right honey sweetness. And the right mustardy vinegar kick. It's different and delicious.

I contacted Meijer's corporate office about the fact that I couldn't find their Honey Bourbon wing sauce online. As of the time of this post they haven't added it yet. So just head to your local Meijer and grab a bottle from the condiment section. While you're there grab a few bottles of the other great Meijer wing sauces.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Meijer Bourbon Honey Mustard wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Meijer Caribbean Jerk Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Hurray! Another great wing sauce from Meijer! Boy oh boy have I been happy with all of their sauces, and this Caribbean Jerk wing sauce is definitely no exception. It packs the allspice, the cinnamon, and oh yes, plenty of heat, into every single bite. For me, sometimes jerk seasoning or sauces can be a bit too heavy on the allspice. Not the case, here. It's the perfect blend of flavors.



I don't like to overly season my wings before cooking them, specially if I'm using a fantastic sauce like Meijer's Caribbean Jerk sauce. I don't want the spices to fight with the sauce, so I go simple: salt and pepper.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Meijer Caribbean Jerk wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Meijer Garlic Parmesan Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Garlic Parmesan is the second wing sauce I've tried from Meijer grocery stores. Like the first one, Sweet Chili, I was completely happy with how great the sauce is. Perfect consistency. No artificial stuff. Very flavorful and just right. Yeah, you're gonna have garlic breath for a while but it is called 'Garlic Parmesan' and not 'No Garlic Parmesan'.



I like this sauce so much I also slather it on grilled or roasted chicken. I also mix it in with cut up cooked chicken, perfect over a bed of greens for a grilled chicken salad.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Meijer Garlic Parmesan wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Meijer Honey Barbecue Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Wow. I've got to stop being so surprised as to how great the wing sauces are from Meijer. I mean no disrespect to the fine people at Meijer, but I wasn't expecting such great flavor and texture from a well, cheaper, sauce. I've loved every one I've tried and I'll be getting more and more, again and again. The honey barbecue sauce is spot on. Low in heat, but high in flavor. A little sweet with a little smoky. I'm willing to bet this sauce would be equally as great on ribs or pulled pork. It's darned good!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Meijer Honey Barbecue wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Meijer Korean BBQ Style Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

We live in [Meijer](#) country. Which is a good thing because I love the bottled wing sauces from Meijer. I first bought them when they were on sale, as sort of a trial run. Now I'll pick some up any time I'm at the store. Like all of their sauces, [Meijer Korean BBQ style wings sauce](#) is mighty darned tasty. American BBQ sauces are vinegar- or tomato-based. Korean BBQ sauces are soy-based. The sauce has the perfect consistency, sticking to the wings but not glopping up. Too thick is not a good thing when it comes to wing sauces. Neither is too thin.



Korean BBQ actually means a way of preparing meats. Here in the US we've associated the terms with flavors. That flavor is a little sweet, a little savory and just a bit spicy. [Meijer Korean BBQ style wing sauce](#) is not only great on wings, either. It's fantastic on smoked ribs, grilled burgers, or my other favorite, grilled chicken breast sandwiches.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Meijer Korean BBQ Style wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Meijer Mango Habanero Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I admit, I might have been a little worried when I first opened a bottle of Meijer's Mango Habanero wing sauce to take a taste. You don't mess around with habaneros. As much as I'm a fan of spicy food, habaneros can actually just hurt. Well, my fears were unfounded because the heat is tamed perfectly by sweet mangoes. Yeah, oh yeah, there's still a spicy kick, but it's spot-on perfect. Like the other Meijer wing sauces I've tried, I found it to be perfect!



Besides great flavors and perfect consistency (you don't want your wing sauce ending up in a puddle at the bottom of your plate), Meijer's wing sauces are all all-natural. No weird stuff makes for better wings!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Meijer Mango Habanero wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Meijer Medium Buffalo Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

This right here is yet another example of why you should not poo-poo generic wing sauces. I absolutely love all of the Meijer wing sauces. Meijer's Medium Buffalo wing sauce is lightly spicy, has that great Buffalo wing flavor, and has the perfect consistency. And consistency is important. Too many less-expensive sauces are watery. You end up with 10 times as much sauce on your plate as you do on your wings. That's not why you made wings. You want them covered in sauce, not swimming in sauce soup.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Meijer Medium Buffalo wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Meijer Spicy Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

[Meijer](#) makes some mighty good wing sauces. As a double bonus, they're not pricey either, like some of them fru-fru bottled sauces that aren't even as yummy! Meijer Spicy Garlic wing sauce is just that: spicy garlicky! It's not overly spicy. And it's not overly garlicky. But you can definitely get that great garlic flavor. It's finger-lickin' good!

[Meijer Spicy Garlic wing sauce](#) doesn't taste like bottled sauce. That's important. And it isn't too thin or thick. That's important too. Oh, and it's also great on grilled chicken! Just brush some on right before the chicken is done, then let it set up for a few minutes longer to get a nice glaze on it.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Meijer Spicy Garlic wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Meijer Sweet Chili Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

“Blown away”. Those were the first words that crossed my mind when I took my first bite of chicken wings (cooked [using a Vortex](#)) tossed in [Meijer’s Sweet Chili wing sauce](#). With no artificial flavors, I found the sauce to be nothing but pure goodness. It has a nice heat level, not too much, not too little. A little sweetness. And the perfect thickness. Not too gloppy, but perfect for sticking to wings and your fingers. Better than many top shelf wing sauces and a whole lot cheaper.



Anita’s favorite eat-out wings are the [Thai’R Cracker wings from Quaker Steak and Lube](#). She said that the sweet chili sauce from Meijer is at least as good. And maybe a bit better. That’s saying a lot.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Meijer Sweet Chili wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Mexican Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I have been enjoying the heck out of the flavors of wing sauces I picked up from the [House of Wings](#). Each and every one has been fantastic. Another cool thing about House of Wings is that on their website they have recipes for using their sauces and a few other simple ingredients to create all-new flavors. Like these Mexican chicken wings. They're crazy easy and crazy delicious and definitely spicy. There's nothing fancy going on here, just a great wing sauce. The kind you cannot stop eating.



It's easy to customize the heat in these Mexican chicken wings to suite your fancy. All you have to do is adjust the ratio of Southern wing sauce to the Nuclear wing sauce. Want more heat? Cut back on the Southern or just add more Nuclear. Less heat? Add more Southern and or cut back on the Nuclear. My recommendation is that you add the Nuclear sauce slowly, stirring, tasting as you go, until you get the kick you want.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [House of Wings Southern wing sauce](#), to taste
- [House of Wings Nuclear wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Combine the wing sauces using a 1:1 ratio, such as 1/4 cup Southern and 1/4 cup Nuclear. For a spicier sauce add a bit more Nuclear.
6. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
7. Serve.



# Moore's Asian Teriyaki Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Whoa back up the truck to teriyaki yumminess! We both loved the heck out Moore's Asian Teriyaki wing sauce. Though the bottle says you can use the sauce on anything from vegetables to stir-fry to whatever, the sauce was amazing on wings. Not overly sweet as teriyaki sauce can sometimes be. Not overloaded with soy sauce or ginger. Just flat-out perfect teriyaki flavors.

I made sure to not overly sauce my wings. Some places you buy wings at like to bury their wings in sauce, usually to hide skimpy thin wings. Not me. I use the big wings and I want to taste the wings too, not just the sauce.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons Buffalo wing seasoning, or [Fire-Eater rub](#)
- 1 1/2 cups (more or less, to taste) [Moore's Asian Teriyaki wing sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Moore's Blue Cheese Buffalo Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

As much as I love blue cheese dressing for dipping my chicken wings, I don't want it to so overwhelm my 'delicate' palate that I can't taste the wings. So, I might've been a tad nervous when I cooked up a batch of wings and tossed them in some [Moore's Blue Cheese Buffalo wing sauce](#). Well, that first bite told me and told me quick that the sauce was about as perfect as you can get. Nice and thick, but not too thick, and packed with blue cheese flavor and a hint of spiciness. But not too much blue cheese flavor and not too much spiciness. Darn good eating, that's for sure.



You can skip the Ranch or blue cheese dipping sauce for wings coated in [Moore's Blue Cheese Buffalo wing sauce](#). You don't need anything except the wings, the sauce and a stack of paper towels.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons Buffalo wing seasoning, or [Fire-Eater rub](#)
- 1 1/2 cups (more or less, to taste) [Moore's Blue Cheese Buffalo wing sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Moore's Creamy Ranch Buffalo Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I do love eating chicken wings. They might be my favorite food. I recently picked up a bottle of [Moore's Creamy Ranch Buffalo wing sauce](#). It looked good and thick and flavorful. And boy, was it all that and more. Not so thick that it was gloppy, the sauce stuck to the wings just as you want it to. And flavor? Oh man. A nice mellow Ranch flavor that definitely does not overwhelm, with just a hint of spiciness. This sauce is perfect for a party because it's sure to please all of your guests.



If I'd known just how fantastic [Moore's Creamy Ranch sauce](#) was I would've definitely left the Ranch dressing off my plate. You seriously don't need anything else with these sauced up wings. Just grab a big ole handful of them and a lot of paper towels and get to eating!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons Buffalo wing seasoning, or [Fire-Eater rub](#)
- 1 1/2 cups (more or less, to taste) [Moore's Creamy Ranch Buffalo wing sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Moore's Honey BBQ Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Me oh my! Talk about a pantry staple, [Moore's Honey BBQ wing sauce](#) is it! Sure, it made for one heck of a great batch of wings. Packed with a little sweetness, and a little spiciness, it's finger licking good stuff. But it's more than a wing sauce. I use it wherever I need BBQ sauce, be it in a recipe or slathered on smoked ribs or grilled chicken. It's one great all-around sauce.



I can't say enough about Moore's Honey BBQ wing sauce. It's got that right consistency. Not thick and gloppy. Not thin and runny. Not overly spicy, but it has a nice little kick. I like that. And just the right amount of sweetness. It sure did make my wings out-of-this-world great!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons Buffalo wing seasoning, or [Fire-Eater rub](#)
- 1 1/2 cups (more or less, to taste) [Moore's Honey BBQ wing sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Old Bay Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Anita and I recently spent a few days in lovely Pittsburgh, Pennsylvania while attending a conference. I made sure I had my 'to-eat' list down before leaving, because one thing you can be sure of finding in Pittsburgh: good food. At the top of my list was dry chicken wings. No, not dry like 'ewww, this meat is dry'. Dry as in the wings aren't tossed in sauce after being cooked. Instead they are dusted with seasoning. The end result is almost like roasted chicken, but with



much more pronounced flavors. Now that we are back home, I had to make some of the favorites that I devoured in Pittsburgh, like these [Old Bay](#) wings, which are just flat-out incredible.

It's really hard to beat crispy chicken wings that have the great crab-boil flavor of [Old Bay](#) seasoning. I ate these wings like I hadn't had anything to eat in weeks. They disappeared so fast your head would spin. They are fantastic.

I went with Ranch dressing for the dipping sauce for these [Old Bay](#) wings, but seriously, you can eat them dry, as-is, with no sauce. There's no need to drown them in sauce, the flavor stands on its own.



## Ingredients

- 4 pounds chicken wings, separated
- Old Bay seasoning (you'll need 2-4 tablespoons, maybe more)
- 1 tablespoon vegetable oil

## Instructions

1. Place the wings into a resealable bag or container.
2. Add 2 tablespoons of Old Bay and the oil.
3. Seal and shake well to coat.
4. Let wings marinate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and sprinkle with more Old Bay, as desired. Toss gently to coat.
7. Serve with your favorite dipping sauce.



# Orange Sesame Wings

*Servings: 6-8*

*Time: 4 Hours 45 Minutes*

We love chicken wings with Asian-inspired flavors. We tend to favor the sweeter sauces versus the super hot and spicy. These orange sesame wings were absolutely incredible. As simple as they are, using easily-found ingredients, we could not stop commenting about how great there were while we devoured them. There's a slight sweet orange citrus flavor and a good amount of sesame.

I sometimes find sesame-infused flavors to be easily overpowering, but not in this case. The orange marmalade cools it perfectly. And if you do want a bit of heat to offset the sweetness, add a few pinches of red pepper flake to the sauce.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste

## For the orange sesame sauce

- 1/2 cup orange marmalade
- 1/2 cup KRAFT Asian Toasted Sesame Dressing
- 2 teaspoons garlic powder

# Instructions

1. Place the wings into a resealable bag or container.
2. Add the oil, salt and pepper.
3. Seal and shake well to coat.
4. Let wings marinate for 1-4 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Serve tossed in the sauce.

## For the orange sesame sauce

1. Combine ingredients in a sauce pan.
2. Keep warm over low heat until ready to use.



# Orange Soda Wings

*Servings: 6-8*

*Time: 4 Hours 45 Minutes*

Orange soda wings are a great example of how you should never think that something sounds weird and will taste even weirder. I thought that and I was wrong. I found these wings to be fantastic. The sauce is perfect. Think traditional Buffalo wing sauce, but with a bit of sweetness from honey, and a wonderful light hint of citrus. The soda cooks down and thickens, making sure that every drop sticks to the wings. Every bite is delicious. I was so pleasantly surprised!



I think the orange soda wing sauce would be great on something other than wings too. Grilled chicken breasts for sure. Grilled pork chops definitely. Smoked ribs? Hmmmm. I think I may try that too!



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup canola oil
- Your favorite wing rub or seasoning (I used my [Fire-Eater seasoning](#))

## For the sauce

- 1 1/2 cups orange soda
- 1/2 cup Frank's Original RedHot sauce
- 1/2 cup honey
- 1 tablespoon minced garlic
- 4 tablespoons unsalted butter

# Instructions

1. Place the wings into a resealable bag or container.
2. Add the oil and rub.
3. Seal and shake well to coat.
4. Let wings marinate for 1-4 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Serve tossed in the sauce.

## For the sauce

1. Place all sauce ingredients in a medium saucepan over medium heat.
2. Stir well and bring to a boil.
3. Reduce heat to a simmer and let simmer until reduced and thickened.
4. Keep warm until ready to use.



# Peach Apricot Chile Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I had been jonesin' for these peach apricot chile wings from the moment I ran across the original recipe. Not because I'm a big fan of apricots, mind you, but because I knew that the combination of sweet peach and apricot would go perfectly with spicy chile sauce. Heck, I think the sauce even changed my mind about apricots!

I cooked these peach apricot chile wings on my Weber charcoal grill using the [Vortex insert](#), which gives me that great crunchy skin and fantastic grilled flavor without a lot of effort. In fact, just about no effort whatsoever.



Usually I toss my wings with sauce after they are cooked, but this time I brushed some of the sauce onto the wings just before removing them from the grill. The sauce 'set up' a bit, making for the best sticky yummy wings you could imagine. I also served a bit extra of the sauce on the side for dipping.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- 2-3 tablespoons [Fire-Eater rub](#) (or your favorite seasoning)

## For the glaze and dipping sauce

- 6 ounces peach preserves
- 6 ounces apricot preserves
- 1 cup Thai chili paste (such as Sambal Oelek)
- 1 teaspoon fresh lime juice
- 1 tablespoon minced fresh cilantro

# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the seasoning. Seal the bag and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Brush wings with sauce just before removing from the grill and serve with additional sauce for dipping.

## For the sauce

1. Combine all ingredients in a saucepan over medium heat.



# Pepper Palace Wing Master Garlic Parmesan Sauce

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Whenever Anita and I are in the Gatlinburg, Tennessee, area we always make it a point to swing by a [Pepper Palace store](#). They have several stores in the area, including a new one in Sevierville in an area called The Island. The store, as always, was busy, with people everywhere enjoying samples of the hot sauces and salsas, from the hot to the mild. Me, I headed straight to the wing sauces and in particular, Pepper Palace's own line of Wing Master sauces, including this [Garlic Parmesan sauce](#).



As soon as we returned from our trip I threw a few seasoned wings onto my [Weber Performer grill](#) outfitted with the [Vortex insert](#). When the wings were done I tossed them with the Garlic Parmesan sauce and dug in. The sauce is mellow, cheesy, and definitely garlicky. Not overwhelmingly garlicky, but really good. There's a slight wing sauce kick, but again, not overwhelming. It's a very enjoyable sauce, and a favorite around our house. I definitely wish that I'd picked up a few more bottles!

Pepper Palace has a wide range of sauces, from the extremely hot to the nice and mellow. The Garlic Parmesan sauce is nice and mellow with not a lot of heat. I seasoned the wings with your standard Ranch dressing seasoning mix, which complimented the sauce flavors perfectly.

You can order [Pepper Palace's sauces online](#) but if it is well worth stopping in at one of their many stores.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons Ranch dressing mix (a few packets)
- 1 1/2 cups [Pepper Palace Wing Master Garlic Parmesan sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and Ranch seasoning, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. Remove wings from baggie.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. When wings are done, place in a bowl. Add the sauce and toss to coat.
7. Serve with Ranch or blue cheese dressing for dipping.



# Pepper Palace Wing Master Mega Garlic Sauce

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

If you are in the Gatlinburg, Tennessee, area make it a point to swing by a [Pepper Palace store](#). They have several stores in the area, including a new one in Sevierville in an area called The Island. The store is packed with hot sauces and salsas, from the hot to the mild. Me, I always head straight to the wing sauces and in particular, Pepper Palace's own line of Wing Master sauces, including this [Mega Garlic sauce](#).



As soon as we returned from our recent trip I threw a few seasoned wings onto my [Weber Performer grill](#) outfitted with the [Vortex insert](#). When the wings were done I tossed them with the Mega Garlic sauce and dug in. The Mega Garlic sauce has, as you might guess, a tremendous garlic flavor. And not just a bit of garlic either. Hence the word 'mega' in the name. It's loaded with garlic. Tons of it. Lovely, great yummy garlic. With a bit of a wing sauce kick, too. It's a very enjoyable sauce. I definitely wish that I'd picked up a few more bottles!

Pepper Palace has a wide range of sauces, from the extremely hot to the nice and mellow.

You can order [Pepper Palace's sauces online](#) but if it is well worth stopping in at one of their many stores.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- 1 1/2 cups [Pepper Palace Wing Master Mega Garlic sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve with Ranch dressing and lots of paper towels.



# Pepper Palace Wing Master Ranch Sauce

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Whenever Anita and I are in the Gatlinburg, Tennessee, area we always make it a point to swing by a [Pepper Palace](#) store. They have several stores in the area, including a new one in Sevierville in an area called The Island, though we usually end up at one of their stores in downtown Gatlinburg. The stores always seem busy, with people everywhere enjoying samples of the hot sauces and salsas, from the hot to the mild. Me, I headed straight to the wing sauces and in particular, Pepper Palace's own line of Wing Master sauces, including this [Ranch sauce](#).



As soon as we returned from our trip I threw a few seasoned wings onto my [Weber Performer grill](#) outfitted with the [Vortex insert](#). When the wings were done I tossed them with the Ranch sauce and dug in. The sauce is mellow with a hint of Ranch flavors. There's a slight wing sauce kick, but again, not overwhelming. It's a very enjoyable sauce, that won't scare off anyone that doesn't like hot hot wings.

Pepper Palace has a wide range of sauces, from the extremely hot to the nice and mellow. The Ranch sauce is nice and mellow with not a lot of heat. I seasoned the wings with your standard Ranch dressing seasoning mix, which complimented the sauce flavors perfectly. And since I was on a Ranch theme, might as well have some Ranch salad dressing for dipping!

You can order [Pepper Palace's sauces online](#) but it is well worth stopping in at one of their many stores.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons Ranch dressing mix (a few packets)
- 1 1/2 cups [Pepper Palace Wing Master Ranch sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and Ranch seasoning, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, place in a bowl. Add the sauce and toss to coat.
6. Serve with Ranch or blue cheese dressing for dipping.



# Pepper Palace Wing Master Smokehouse Sauce

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Whenever Anita and I are in the Gatlinburg, Tennessee, area we always make it a point to swing by a [Pepper Palace store](#). They have several stores in the area, including a new one in Sevierville in an area called The Island. The store, as always, was busy, with people everywhere enjoying samples of the hot sauces and salsas, from the hot to the mild. Me, I headed straight to the wing sauces and in particular, Pepper Palace's own line of Wing Master sauces, including this [Smokehouse sauce](#).



As soon as we returned from our trip I threw a few seasoned wings onto my [Weber Performer grill](#) outfitted with the [Vortex insert](#). When the wings were done I tossed them with the Smokehouse sauce and dug in. The smokehouse sauce has, as you might guess, a great smoky flavor. Not overwhelmingly smoky, but really good. It really amplifies the grilled flavor of the wings. The sauce has a bit of a chipotle and wing sauce kick, but again, not overwhelming. It's a very enjoyable sauce. I definitely wish that I'd picked up a few more bottles!

Pepper Palace has a wide range of sauces, from the extremely hot to the nice and mellow. The smokehouse sauce is a tad spicy but definitely not hot. I seasoned the wings with my [Fire-Eater rub](#), which definitely packs a bit of a punch.

You can order [Pepper Palace's sauces online](#) but if it is well worth stopping in at one of their many stores.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- 1 1/2 cups [Pepper Palace Wing Master Smokehouse sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve with Ranch dressing and lots of paper towels.



# Peri Peri Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Apparently I lived in a dark, deep cave for years and never heard of peri peri (or piri piri) sauce. Until recently, that is, when I saw an old episode of [Anthony Bourdain's No Reservations](#) where he devoured some peri peri chicken in Mozambique. He said it was great, but oh did it burn. Sounded good to me so I found a jar of [peri peri sauce](#) at [Jungle Jim's](#) grocery store, and proceeded to make chicken wings that I then lightly covered in the sour, vinegary, slightly sweet and definitely spicy sauce.



I found the peri peri sauce to be quite addicting.

Yeah, it's a bit spicy but it's really not over-the-top hot in my opinion. It has a nice earthy pepper flavor to it. I can definitely see myself roasting an entire chicken and covering it in peri peri. That'd make for some might good eats. With a kick.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- 2-3 tablespoons [Fire-Eater rub](#) (or your favorite seasoning)
- Peri-Peri sauce (I used [Zulu Zulu Hot Peri Peri sauce](#))

## Instructions

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the seasoning. Seal the bag and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Toss wings with sauce just before and serving.



# Pickle-Brined Wings

*Servings: 6-8*

*Time: 4 Hours 45 Minutes*

An online friend of mine recently told me that he never, ever throws out the brine left in a jar of pickles after all of the pickles are gone. He went on to say that he uses it to brine the chicken when he makes Nashville Hot Chicken. I thought to myself, “Darn”, as I flashed back to all of the gallons of pickle brine I’ve watched go down the drain. I didn’t have Nashville Hot Chicken on the brain, though. I wanted wings! And what I got were delicious wings, super-duper moist and flavorful. The pickle brine doesn’t smack you in the face, it just helped make the chicken more tender and juicy. Do not fear, biting into your wings won’t be like biting into a Vlasic. No, it’ll be like biting into wing greatness!



From now on I am definitely saving my pickle brine. It doesn’t have to come from just pickles either. The juice from anything pickled will do. Just save that stuff up for the next time you make wings and you’ll be as happy as I was.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 1 (24 ounce) jar of pickles, juice only

## For the rub

- 2 tablespoons vegetable oil
- 1 tablespoon Kosher salt
- 1 tablespoon freshly ground black pepper
- 2 teaspoons chili powder
- 1 teaspoon onion powder
- 1 teaspoon dried oregano
- 1 teaspoon cayenne pepper

# Instructions

1. Place wings in a large resealable baggie or container.
2. Add the pickle juice. Seal and toss to coat.
3. Refrigerate for 1-4 hours, flipping occasionally
4. When ready to cook, remove the wings from the pickle juice and dab dry with a paper towel. Do not rinse.
5. Combine the rub ingredients and sprinkle the wings with it. Note: If you like, you can sprinkle the wings with the seasoning AFTER cooking instead. I've tried it both ways and they came out great no matter which technique I used.
6. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)



# Pickling Spice Wings

*Servings: 6-8*

*Time: 4 Hours 45 Minutes*

I'm a pretty frugal guy. That's why for the last few months, anytime I would make 'cheater' pastrami I would always save the little packet of pickling spice that came with the corned beef. I knew exactly what I was going to do with all of that pickling spice, too: make some brine for some chicken wings. And boy, was the wait ever worth it. These pickling spice wings way, way, way exceeded my expectations. Moist, tasty, tender, and still crunchy skin (sometimes hard to do when using a brine), they had a very subtle pickling spice flavor that was not overpowering or harsh. There was also a little sweetness. They were different and absolutely fantastic.



Don't every throw away those little pickling spice packets. This same brine can be used on other cuts of chicken, too.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Your favorite wing rub (I used my Fire-Eater seasoning), to taste

## For the brine

- 1/2 gallon water
- 1/2 cup Kosher salt
- 3 tablespoons brown sugar
- 2 tablespoons pickling spice
- 1 (12-ounce) can beer

# Instructions

1. Combine all of the brine ingredients in a large saucepan over medium heat.
2. Stir until the salt has dissolved. Remove from heat and let cool.
3. Transfer the brine to a large resealable container and add the wings. Seal and refrigerate overnight.
4. When ready to cook, shake off any excess brine and pat the wings dry.
5. Toss the wings with the oil and rub.
6. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
7. These wings require no further sauce or seasoning. Just devour as-is!



# Pineapple Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I was looking for a different take on chicken wings and boy, did I find it. These pineapple chicken wings are sweeter than the “usual” wings you get, with a slight Asian flavor thanks to the soy sauce.

The dipping sauce was fantastic. So good in fact that I ended up using the same sauce later for our grilled glazed kielbasa bites.





# Ingredients

## For the marinade

- 3-4 4 pounds chicken wings, separated
- 1/3 cup cider vinegar
- 1/4 cup soy sauce
- 1/3 cup reserved pineapple juice
- 1/4 cup vegetable oil
- 4 teaspoons prepared horseradish
- 2 teaspoons minced garlic

## For the dipping sauce

- 1 (20 ounce) can crushed pineapple, drained (reserve juice for marinade)
- 1/2 cup honey
- 1 tablespoon cornstarch
- Red pepper flake, to taste (optional)

# Instructions

1. Place chicken wings into a large resealable baggie (or two) or a large container.
2. In a small bowl, whisk together the marinade ingredients. Add to the chicken and toss to coat. Seal and refrigerate for 1-3 hours, turning occasionally.
3. For the dipping sauce, combine all ingredients in a small saucepan over medium heat. Stir and warm until thickened.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Serve wings with warm dipping sauce.



# Private Selection Chili Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I love the Private Selection (Kroger's premium brand) line of wing sauces. Each one has been fantastic, and believe me I've tried them all. The Private Selection Chili wing sauce is no exception. It's a wonderful combination of garlic and very mild chile peppers. It packs a very, very little punch and brings a good bit sweet.

Private Selection Chili wing sauce isn't just a great sauce for wings, either. It's great for dipping shrimp and chicken nuggets too!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- [Private Selection Wing Sauce, to taste](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve with Ranch dressing and lots of paper towels.



# Private Selection Gochujang Honey Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Yowsa, this right here is a fantastic bottled wing sauce! On a whim I picked up a bottle each of the Private Selection wing sauces during a trip to Kroger. The first one I tried was the Gochujang Honey Garlic sauce. I was so seriously blown away I could not wait until I made my next batch of wings and tossed them in more sauce. Private Selection Gochujang Honey Garlic wings are a winner!



Garlicky, spicy, sweet and with a slighty fermented chile paste flavor, wings (or for that matter, anything) covered in this sauce will be absolutely delicious.

This sauce has me excited, looking forward to the remaining sauces in my Private Selection collection. The price was right (around \$3 a bottle) and the taste? Amazing.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- [Private Selection Gochujang Honey Garlic Wing Sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve with Ranch dressing and lots of paper towels.



# Private Selection Hatch Green Chile Crema Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

You need to stop reading this right now and run out to [Kroger](#) and grab some [Private Selection Hatch Green Chile Crema Wing Sauce](#). This is definitely one of the best bottled sauces you can find. It has the perfect yogurty creaminess. The perfect hint of Hatch chiles, a fantastic-flavored pepper that has just a hint of spiciness. Finished with a bit of lime and cilantro, I absolutely loved this sauce on wings. And I can see this sauce finding it's way into other dishes. Like a southwestern macaroni-and-cheese for sure!



You don't need anything else when you serve up a batch of Private Selection Hatch Green Chile Crema Wing Sauce. No Ranch dressing. No blue cheese. Nothing. The sauce on the wings is perfect by itself and the last thing you want to do is dilute it with other flavors. Let it shine!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- [Private Selection Hatch Green Chile Crema Wing Sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Private Selection Hawaiian Pineapple Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I am a big fan of the Private Selection (Kroger's premium brand) line of wing sauces. I've tried them all and I love them all! The Private Selection Hawaiian Pineapple wing sauce is no exception. It's a wonderful combination of pineapple, coconut and just a hint of heat. It's as if you were chowing down on wings in the tropics!



Private Selection Hawaiian Pineapple wing sauce isn't just a great sauce for wings, either. It's great for dipping shrimp and chicken nuggets too!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- [Private Selection Hawaiian Pineapple Wing Sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve with Ranch dressing and lots of paper towels.



# Private Selection Hot Mandarin Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I am completely sold on the Private Selection (Kroger's premium brand) line of wing sauces. Whomever came up with the flavors deserves a raise in my book. Each one has been fantastic, and believe me I've tried them all. The Private Selection Hot Mandarin wing sauce is no exception. It's a wonderful combination of scotch bonnet peppers, garlic and mandarin oranges. It packs a little punch and brings a little sweet.



If you're worried about the scotch bonnet peppers being too hot, don't be. Granted, I do like a bit of heat, and Private Selection Hot Mandarin wing sauce brings it, but it's not overwhelming.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- [Private Selection Hot Mandarin Wing Sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve with Ranch dressing and lots of paper towels.



# Quaker Steak and Lube Arizona Ranch Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I've had a big hankerin' for some chicken wings ever since we drove over to Cincinnati and went shopping at Jungle Jim's. I picked up a few bottles of Quaker Steak and Lube wing sauces, including this [Arizona Ranch](#) and I was just chomping at the bit for a day when I could fire up my Big Easy Wingin'ator 3000 with some wings.

We've actually eaten at a Quaker Steak & Lube near Cincinnati, and really enjoyed it. We can't wait for them to open one here in Indianapolis!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Quaker Steak and Lube Arizona Ranch wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Quaker Steak 'N Lube Buckeye BBQ Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

[Quaker Steak 'N Lube](#) has some crazy good wing sauces. From the mild to the insane, from traditional Buffalo to Asian sesame, they have you covered no matter your heat or taste preferences. Their Buckeye BBQ wing sauce is a bit on the spicy side. But it's also a bit sweet. Nice and smooth, it's the perfect sauce not only for wings, but also for anything you slather with BBQ sauce. Like grilled chicken, burgers, or ribs. Or drizzle it on some pulled pork or sliced brisket. It's a great all-around BBQ sauce, despite having 'wing' in its name.



So why the name? Does Quaker Steak 'N Lube Buckeye BBQ wing sauce contain buckeyes, the chestnut-looking nut often associated with Ohio? Well, I don't think so, but it was named the preferred sauce of Ohio State. And Quaker Steak 'N Lube was founded in Ohio. So, I'm guessing that explains the name! No matter what, it's a great sauce.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Quaker Steak and Lube Buckeye BBQ wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Quaker Steak and Lube Golden Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I picked up a few bottles of Quaker Steak and Lube wing sauces the last time we were at Jungle Jim's in Cincinnati, including their [Golden Garlic Sauce](#). I was anxious to fire up my Big Easy Wingin'ator 3000 with some wings.

I really like the [Quaker Steak and Lube Golden Garlic sauce](#). It is definitely garlicky. You won't bite into a wing and think to yourself "I thought this was supposed to have garlic in it." It brings the garlic.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Quaker Steak and Lube Golden Garlic wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Quaker Steak and Lube Louisiana Lickers Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

If you're gonna name a wing sauce 'Louisiana Lickers', I'm going to buy it. And so I did the last time we were in Cincinnati while shopping at Jungle Jim's. I picked up a few bottles of Quaker Steak and Lube's wing sauces, including one of Louisiana Lickers. I never need an excuse to fire up my Big Easy Wingin'ator 3000 for some wings, so this was a no-brainer.



I really like the [Louisiana Lickers sauce](#). It is spicy, but definitely not overly spicy. It's different, almost Jamaican jerkish (somewhat citrusy) in flavor to me. The Cajun flavor lingers, with just a bit of burn. It's addicting, like all of the Quaker Steak & Lube sauces (see them all here). I think this sauce would be excellent on grilled chicken too. And pork, definitely pork. A good marinated pork tenderloin brushed with some Louisiana Lickers would be outstanding.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Quaker Steak and Lube Louisiana Lickers wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Quaker Steak and Lube Medium Buffalo Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I love chicken wings. Homemade or bottled sauce, just as great either way to me. And I love to be surprised by just how great some store-bought sauces are. Like this [Quaker Steak and Lube](#) medium Buffalo wing sauce. This is what a bottled sauce is supposed to be.



The perfect consistency. You want that. The perfect amount of heat. You need that. And that great classic Buffalo flavor. You deserve that. This is it, all in one sauce. It is nice and creamy to boot.

Anita and I always stop at the Quaker Steak and Lube outside of Cincinnati when we are in the area. They have a full menu and great service. I of course only get the wings. Because, like this medium Buffalo wing sauce, all of their sauces are fantastic. There's not even a sort-of-ok sauce on the menu. They're all great!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Quaker Steak and Lube Medium Buffalo wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Quaker Steak and Lube Smoked Jalapeno Honey Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I love to make my own wing sauces, but I have to admit, I'm a sucker for bottled sauces too. Specially when they're as good as the [Smoked Jalapeno Honey wing sauce](#) from Quaker Steak and Lube. Anita I had lunch at a Quaker Steak and Lube on the north side of Cincinnati. I enjoyed a big ole helping of their fantastic wings tossed in just the right amount of [Smoked Jalapeno Honey sauce](#). And yes, after one bite I decided I was going home with a bottle of the sauce for my homemade wings. Just the right amount of heat and sweet, with a little light smokiness, this sauce is very tasty and not spicy enough to scare off your I-don't-like-spicy friends.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Quaker Steak and Lube Smoked Jalapeno Honey wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Quaker Steak and Lube Thai 'R' Cracker Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

When I can't get to the nearest [Quaker Steak & Lube](#) (about 2 hours from here in Indy), I do the next-best-thing and make my version of their wings here. I make two versions, bone-in ([using Fire-Eater rub](#)) or boneless (triple battered and fried). I then coat the wings in sauce. This time I used the insanely good [Thai 'R' Cracker](#) sauce. It's got a bit of kick, but not so much

that you're gonna cry. And it's got a bit of sweet to it too. It's perfect with a bit of cool Ranch sauce on the side. Or serve the wings with more Thai 'R' Cracker sauce for a more kicked-up dipping sauce.





# Ingredients

## For sauce

- [Thai 'R' Cracker wing sauce](#), to taste
- Ranch dressing, for dipping

## For bone-in wings (2 hours prep time)

- 3-4 pounds chicken wings, separated
- 1 batch [Fire-Eater Poultry rub](#)

## For boneless wings (20 minutes prep time)

- 1 cup all-purpose flour
- 2 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon (or more) cayenne pepper
- 1/4 teaspoon garlic powder
- 1/2 teaspoon sweet paprika
- 1 large egg
- 1 cup whole milk (buttermilk works well too)
- 3 skinless, boneless chicken breasts, cut into 1/2-inch chunks or strips
- Oil, for frying



# Instructions

## For the bone-in wings

1. Place the wings into a large resealable baggie or container.
2. Combine all of the rub ingredients except for the oil and sprinkle over the wings. Seal and shake to coat.
3. Open container and add the oil. Seal again and shake to coat.
4. Refrigerate for 1-3 hours.
5. Remove wings from container.
6. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
7. When wings are done, transfer to a large bowl and pour the Thai 'R' Cracker sauce over them. Toss to coat.
8. Serve with Ranch dressing or more Thai 'R' Cracker sauce.

## For the boneless wings

1. Combine the flour, salt, pepper, cayenne, garlic powder and paprika in a pie plate or shallow bowl. Whisk together the egg and milk in another pie plate or shallow bowl.
2. Working in batches, dip the chicken into the egg mixture, coating well.
3. Shake off excess egg mixture and then roll the chicken in the flour mixture, coating well.
4. Shake off excess flour mixture and return the chicken to the egg mixture, coating well.
5. Shake off excess egg mixture and return the chicken to the flour mixture, coating well.
6. Shake off excess flour mixture and place chicken on a plate and refrigerate for at least 20 minutes.
7. Heat oil in a deep-fryer or Dutch oven to 375 F. Working in batches, fry chicken until golden brown and the chicken is done, 5-6 minutes. Remove to a paper towel-lined plate.
8. Transfer chicken to a large bowl and pour the Thai 'R' Cracker sauce over them or serve the sauce on the side for dipping. Toss to coat.
9. Serve with Ranch dipping sauce or more Thai 'R' Cracker sauce.



# Ramen-Seasoned Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I've come across recipes for Ramen-crust chicken wings on the internet, but never really got into the idea. But I did get into the idea of dusting some mighty fine cooked wings with Ramen seasoning and serving them with an out-of-this-world peanut dipping sauce. And I didn't leave off the Ramen noodles, nope! A quick fry in a pan with a little oil, and boom! Crunchy Ramen wing topping!

If you really love Ramen seasoning don't be afraid to double the amount of seasoning used. I always have Ramen seasoning on hand because I like to crunch up the noodles and fry them for topping salads. Or wings.





# Ingredients

## For the wings

2. 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
3. 1/4 cup vegetable oil
4. 3-4 packets Ramen seasoning (or more if desired)

## For the sauce

- 1 tablespoon olive oil
- 4 cloves garlic, minced
- 1/2 cup creamy peanut butter
- 1/4 cup Hoisin sauce
- 1/2 cup water
- 2 tablespoons fish sauce
- 1 tablespoon seasoned rice vinegar
- 1 tablespoon brown sugar

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil and Ramen seasoning. Seal and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done serve with peanut dipping sauce on the side.

## For the sauce

1. Heat oil in a medium saucepan over medium heat.
2. Add the garlic and saute for 2 minutes.
3. Whisk in the remaining ingredients and stir until the brown sugar is dissolved.
4. Reduce heat and keep warm until ready to use.



# Ranch Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Anita and I recently spent a few days in lovely Pittsburgh, Pennsylvania while attending a conference. I made sure I had my 'to-eat' list down before leaving, because one thing you can be sure of finding in Pittsburgh: good food. At the top of my list was dry chicken wings. No, not dry like 'ewww, this meat is dry'. Dry as in the wings aren't tossed in sauce after being cooked. Instead they are dusted with seasoning. The end result is almost like roasted chicken, but with



much more pronounced flavors. Now that we are back home, I had to make some of the favorites that I devoured in Pittsburgh, like these Ranch wings, which I first experienced in our hotel bar.

I went with Ranch dressing for the dipping sauce for these Ranch wings, but seriously, you can eat them dry, as-is, with no sauce. There's no need to drown them in sauce, the flavor stands on its own.



## Ingredients

- 4 pounds chicken wings, separated
- 2 packets Hidden Valley Ranch seasoning
- 1 tablespoon vegetable oil

## Instructions

1. Place the wings into a resealable bag or container.
2. Add 1 packet of the Ranch seasoning and the oil.
3. Seal and shake well to coat.
4. Let wings marinate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and sprinkle with the remaining packet of Ranch seasoning. Toss gently to coat.
7. Serve with your favorite dipping sauce.



# Raspberry Chipotle Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Oh, goodness me! Raspberry chipotle wings are my newest food addiction. The sauce is just crazy good. Great berry flavor and a nice helping of heat. And a little bit of sweet to temper that kick just a bit. I used fresh local raspberries, but frozen would work just fine too.



The raspberry chipotle sauce would also be great on a grilled pork tenderloin, or just grilled chicken. I wouldn't be afraid to add a bit more of the chipotle if you're into heat like I am. Just make sure that when you strain the sauce you don't let any seeds through.

## Ingredients

### For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- 2-3 tablespoons Buffalo seasoning (or [Fire Eater rub](#))

### For the sauce

- 2 tablespoons vegetable oil
- 1 sweet onion, chopped
- 2 cups fresh raspberries
- 2 tablespoons red wine vinegar
- 2 tablespoons molasses
- 1 tablespoon honey
- 1 tablespoon (or more, I ended up using 2 tablespoons) chopped chipotle peppers in adobo sauce, chopped, with some of the sauce added
- 1/2 teaspoon Kosher salt
- 1/2 teaspoon freshly ground black pepper



# Instructions

## For the wings

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the Buffalo seasoning. Seal the bag and toss gently to coat.
4. Refrigerate for up to 3 hours before cooking.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. When done, place wings in a large bowl and add sauce. Toss to coat.

## For the sauce

1. Heat oil in a medium saucepan over medium heat.
2. Add the onion and saute until starting to soften, about 5 minutes.
3. Add all of the remaining ingredients.
4. Bring to a boil then reduce to a simmer and continue simmering until reduced by half, about 15 minutes.
5. Remove from heat and let cool slightly.
6. Transfer sauce to a blender and puree until smooth.
7. Strain through a fine mesh sieve, pressing to remove the solids.
8. If sauce is too thin return it to the saucepan over low heat while cooking the wings. Do not let the sauce burn, though.



# Red Chile BBQ Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Boy was I ever happy that I bought a sampling of the seasonings, sauces, and jellies from [AlbuKirky Seasonings](#). Everything in the online store looked and sounded so good. I anxiously awaited the day my package arrived (which was very soon after I clicked 'Check out'). I knew exactly what I was going to do first: chicken wings made with Kirk's red chile rub and sauced with his red chile BBQ sauce. The perfect combination of southwestern flavors and a little kick of heat, the rub and sauce made for fantastic wings.



I've used the red chile rub and BBQ sauce on many things since making these wings. Ribs, burgers, chicken, you name it, all came out great. But, oh, how I do love the wings. There's no flavor like it to be found in any wing place around here, that's for sure. There should be.

## Ingredients

- 1 family pack (3-4 pounds) chicken wings, flats and drumettes (tips saved for making broth)
- 1/4 cup vegetable oil
- [AlbuKirky Seasonings Red Chile BBQ Rub](#)
- [AlbuKirky Seasonings Red Chile BBQ Sauce](#)

## Instructions

1. Place wings in a resealable bag or container.
2. Add oil and rub, seal, and toss to coat. Refrigerate for 1 hour.
3. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
4. When wings are done, toss with the sauce and serve.



# Restaurant-Style Deep-Fried Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Most of the time, you'll find me making my wings on one of my grills. Quite regularly, actually. But sometimes I am just not up to fighting the weather or I prefer a more traditional wing. That's when my restaurant-style deep-fried wings make an appearance. For me, a deep-fried wing has to be battered, but not heavily so. Somewhere between grandma's fried chicken and no-batter-at-all is what I want. Something for the wing sauce to stick to, and something with just a little crunch. A little kick, if I want. Like these wings, right here.



This is my base recipe for my restaurant-style deep-fried wings. When I'm cooking dry wings (not sauced after cooking), I will often take the dry wing spices and incorporate them into the coating, leaving out the paprika and/or cayenne if they will clash. My Buffalo Ranch dry wings are a great example.

Frying time varies with the size of your wings. I always buy family packs of fresh wings. They're big and meaty and take a full 9 minutes or longer to fry. If you buy frozen uncooked wings (thaw them first!) you'll often find they are smaller and don't require so much cooking time.



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- Oil, for frying

## For the coating

- 1/2 cup all-purpose flour
- 1/4 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon Kosher salt

# Instructions

1. Add enough oil to a deep fryer or Dutch oven to cook the wings. Bring to 375 F.
2. Rinse wings and pat dry. Transfer to a large bowl.
3. Combine the coating ingredients and sprinkle some (but not all) over the wings. Toss to coat. If the wings don't get fully coated add some more coating. You might have leftover coating.
4. Working in batches, transfer wings to the oil and fry 5-6 minutes per side, flipping once.
5. Remove to a paper towel-lined plate then to a wire rack to cool slightly.
6. Toss with your favorite seasoning and/or sauce and serve.



# Rick's Coffee Burn Dry Wings

*Servings: 6-8*

*Time: 4 Hours 45 Minutes*

I was a bit skeptical about a coffee and chicken. Sure, coffee often finds it's way into my beef rubs or sauces, but it's not something I thought would work so well with chicken wings. Rick's coffee burn dry wings have so many great flavors it's impossible to point to just one that makes them taste so great. You taste the coffee, the bouillon, garlic, onion... all of it. And there's no lack of heat, either. Chipotle powder and jalapeno powder both pack a punch, but like everything else in the rub, they don't drown out the other flavors.



I'm a huge fan of dry rubbed wings. Sauced wings are fantastic too, but you have to be careful that the sauce doesn't become the only star of the show, hiding the seasoning and the chicken. Rick's coffee burn dry wings let me taste of all of the spices, and still I taste chicken. If you can't taste the chicken, what's the point?



# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil

## For the rub

- 2 teaspoons chipotle chile powder
- 1 teaspoon garlic powder
- 2 teaspoons ground coffee
- 2 teaspoons granulated beef bouillon
- 4 teaspoons brown sugar
- 1 teaspoon jalapeno powder
- 1 teaspoon onion powder
- 1 teaspoon allspice
- 1 teaspoon freshly ground black pepper
- 1 teaspoon Kosher salt

# Instructions

1. Place wings in a large resealable baggie or container.
2. Combine all of the rub ingredients.
3. Add the oil and HALF of the rub. Seal and toss to coat.
4. Refrigerate for 1 hour.
5. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Toss wings with remaining rub before serving.



# Roasted Green Chile Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

One of the things I love about being addicted to cooking and eating chicken wings is that 99 times out of 100, every new recipe I try is just absolutely fantastic. I dream about chicken wings. A lot. And these roasted green chile wings, well, they were crazy good and certainly dream-worthy. I love chile peppers for the pepper flavor. And although I also love spicy, my number one love is that great pepper flavor, and the roasted green chile jelly from [Albukirky Seasonings](#) brings that and then some without scary spiciness.



The Albukirky Seasonings [green chile BBQ rub](#) (and also the [red chile BBQ rub](#)) has quickly become my go-to wing rub. It's just perfect on wings (and other things, too, but I really, really enjoy it on wings). Combined with the green chile jelly (which I thinned just a bit) the roasted green chile wings made for a lunch that I won't soon forget, but I will soon make again.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup canola oil
- [AlbuKirky Seasonings Green Chile BBQ Rub](#)
- [AlbuKirky Seasonings Roasted Green Chile Jelly](#), heated on the stove top until thin enough to brush (you may want to add a little bit of water to thin the jelly, but don't add too much)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. If cooking on a grill, smoker or Big Easy, brush the wings with the jelly the last 5 minutes of cooking. If deep frying, toss the fried wings with the jelly just before serving.



# Roasted Red Chile Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

One of the things I love about being addicted to cooking and eating chicken wings is that 99 times out of 100, every new recipe I try is just absolutely fantastic. I dream about chicken wings. A lot. And these roasted red chile wings, well, they were crazy good and certainly dream-worthy. I love chile peppers for the pepper flavor. And although I also love spicy, my number one love is that great pepper flavor, and the roasted red chile jelly from [Albukirky Seasonings](#) brings that and then some without scary spiciness.



The Albukirky Seasonings [red chile BBQ rub](#) (and also the [green chile BBQ rub](#)) has quickly become my go-to wing rub. It's just perfect on wings (and other things, too, but I really, really enjoy it on wings). Combined with the red chile jelly (which I thinned just a bit) the roasted red chile wings made for a lunch that I won't soon forget, but I will soon make again.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup canola oil
- [AlbuKirky Seasonings Red Chile BBQ Rub](#)
- [AlbuKirky Seasonings Roasted Red Chile Jelly](#), heated on the stove top until thin enough to brush (you may want to add a little bit of water to thin the jelly, but don't add too much)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. If cooking on a grill, smoker or Big Easy, brush the wings with the jelly the last 5 minutes of cooking. If deep frying, toss the fried wings with the jelly just before serving.



# Rosemary Chicken Wings with Herb Dipping Sauce

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

These rosemary chicken wings with a herb dipping sauce wings were a fantastic change from traditional Buffalo-like wings. The flavor is just like that of a whole roasted chicken but served as easy finger food. The herb dipping sauce really compliments the herby flavor of the chicken. I served them with Ranch dressing too, but honestly, you won't need it.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, separated
- 8 cloves garlic, minced
- 2 tablespoons dried rosemary, crushed
- 1 tablespoon ground black pepper
- 1 tablespoon kosher salt
- 2 cups apple juice
- Teaspoon or more red pepper flake
- Lemon, if desired

## For the herb dipping sauce

- 2 cloves garlic, minced
- 1/4 cup fresh basil leaves, stems removed, chopped
- 2 teaspoons dried oregano
- 1 cup fresh parsley, chopped
- 1/2 cup grated Parmesan cheese
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 1/2 cup warm water
- 1/2 cup olive oil
- 2 tablespoons lemon juice



# Instructions

## For the wings

1. Place chicken into a large resealable baggie or container.
2. Add the rosemary, garlic, pepper, salt and apple juice. Seal and toss
3. Let marinate for 1 hour, flipping occasionally.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Serve with fresh lemon for drizzling and herb dipping sauce.
6. Arrange the chicken wings on the half of grill without coals. Cover grill and let smoke for about 25 minutes with the cover on. Turn the wings over and let smoke for 15 minutes. Remove from grill, squeeze on fresh lemon juice, and enjoy.

## For the herb dipping sauce

1. Process garlic in a food processor for 20 seconds.
2. Add the remaining ingredients and process until smooth. Add more oil as desired.



# Salt and Pepper Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Oh my goodness. I'm a big time chicken wing fan. Any time, any where, I'll eat wings. With darn near anything on them. But sesame oil infused with garlic, onion and jalapeno? I mean, it sounded good but not something I'd ever had on wings. And wow! Was I ever surprised as to just how great these wings were. Oh you get the salt and lots of black pepper, but then you get this wonderful Asian-inspired flavor that is impossible to stop eating. The sauce is the perfect balance between sharp sesame oil, spicy pepper and garlic and onion. No one flavor overpowers the rest. It's very, very good.



Next time I fry a chicken I'm coating it in the same sauce as I used for these salt and pepper wings. And next time I make these salt and pepper wings I might double the sauce because it's seriously addictingly good.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 1/4 cup vegetable oil
- 2 tablespoons Kosher salt
- 2 1/2 tablespoons coarsely ground black pepper
- 3 tablespoons sesame oil
- 6 cloves garlic, minces
- 4 green onions, sliced
- 1 large jalapeno, sliced

## Instructions

1. Place wings into a large resealable bag.
2. Add the oil.
3. Add the salt and pepper. Seal the bag, and toss gently to coat.
4. Refrigerate for 1-3 hours before cooking.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. While the wings are cooking, heat the oil in a small saucepan. Add the garlic, onion, and jalapeno and saute until the garlic starts to turn golden.
7. Serve wings tossed in the sauce.



# San Antonio Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

These San Antonio wings turned out to be one of the best I've had. I wasn't expecting the sauce, as simple as it was, to be so drool-worthy. I could not get enough of it. And the dipping sauce was equally fantastic, with just a slight hint of cumin giving it a nice southwestern flavor. A little heat, and a little sweet. Perfect.



The first time I made San Antonio wings I used hot picante sauce. The next, I used mild. To my surprise, I loved both equally. That's saying something because I do normally like a good kick to my wings. Not overpowering, but a little spiciness. You can't go wrong no matter how you make these.

Oh, and the dipping sauce isn't just great for San Antonio wings. It's also yummy dipping for tortilla chips.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste

### For the sauce

- 1 cup Pace picante sauce (mild, medium or hot, whichever you prefer)
- 1/3 cup ketchup
- 1/4 cup honey
- 1/4 teaspoon ground cumin
- 2/3 cup sour cream

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil, salt and pepper. Seal and toss to coat.
3. Refrigerate for 1 hour.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with half of the sauce. Serve with sour cream dipping sauce on the side.

### For the sauce

1. Combine the Pace picante sauce, ketchup, honey and cumin. Half of the sauce will be for the wings.
2. Combine remaining sauce with the sour cream and use as a dipping sauce.



# Slow Cooker Buffalo Ranch Wings

*Servings: 2-4*

*Time: 1 Hour 45 Minutes*

I'm usually a crispy, grilled or fried chicken wing kind-of-guy. But I am open to other ideas, and I can't pass up a tasty wing no matter what. So I went into the idea of cooking wings in my slow cooker with an open mind and empty stomach. What resulted were very tasty, very tender wings covered in a fantastic homemade Buffalo wing sauce. Cooking the wings in Buffalo sauce in the slow cooker before transferring them to the oven ensured that each and every bite was packed with that great traditional wing flavor. These wings aren't just covered in sauce, there's sauce all the way through. Yummy good stuff!



The sauce is what makes these slow cooker chicken wings great. It's the perfect traditional Buffalo wing sauce. I make a big batch and keep it on hand. I like to fill a squirt bottle with wing sauce and squirt it on macaroni and cheese. Yep, try it. It's good.

You can get a bit of a char and crisp on these wings if you put them under the broiler for a bit just before serving. Keep an eye on them, though. You don't want to burn them.



# Ingredients

## For the wings

- 2 pounds chicken wings, flats and drumettes separated, tips discarded
- Buffalo wing sauce (from below or use 1 cup store-bought)

## For the Buffalo wing sauce

- 10 tablespoons unsalted butter (1 stick plus 2 more tablespoons)
- 1 1/2 cups hot pepper sauce (I used [Frank's RedHot](#))
- 2 tablespoon white vinegar
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon cayenne pepper
- 1 teaspoon freshly ground black pepper
- 1 teaspoon garlic powder



# Instructions

## For the wings

1. Place the wings into the bottom of your slow cooker and add HALF of the sauce.
2. Cook on high for one hour.
3. Heat your oven to 400 F.
4. Line a baking sheet with aluminum foil and spray lightly with non-stick spray.
5. Add the wings and brush with some of the remaining sauce, reserving the rest for dipping if desired.
6. Place in the oven for 30 minutes.
7. Optionally, turn on the broiler for the last 10 minutes to get a little color and crisp on the wings.
8. Serve with your favorite dipping sauce and extra wing sauce for dipping if desired.

## For the Buffalo wing sauce

1. Place the butter in a small saucepan over medium heat.
2. Once the butter is melted add the remaining ingredients.
3. Bring to a boil then reduce heat to a simmer and continue simmering for 5 minutes, stirring often.
4. Remove from heat and let cool before using.



# Smokestack's Wings

*Servings: 2-4*

*Time: 1 Hour 45 Minutes*

If you like traditional Buffalo chicken wings, but are looking for a little twist on the classic, then I guarantee you will love Smokestack's wings. I did. A lot. The wings are dusted with a wonderful rub that has a nice herbaceous side to it. It's the sauce, though, that is the kicker, specially if you love Old Bay seasoning. And I do. A lot.

If you're die hard lover of Old Bay seasoning, use it as the rub instead of the ingredients listed. You can't get enough Old Bay, in my.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil

## For the rub

- 1 tablespoon Kosher salt
- 2 1/4 teaspoons sweet paprika
- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons onion powder
- 1 1/2 teaspoons dried thyme
- 1 1/2 teaspoons. dried oregano
- 3/4 teaspoons freshly ground black pepper
- 3/4 teaspoons ground white pepper
- 1/2 teaspoons dried sage
- 1/2 teaspoons cayenne

## For the sauce (double if you like your wings saucy)

- 1 stick unsalted butter
- 1/4 cup hot sauce
- 2 tablespoons Old Bay seasoning
- 1 tablespoon fresh squeezed lemon juice



# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil. Combine all of the rub ingredients and add to the wings. Seal and toss to coat.
3. Refrigerate for 1 hour.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce before serving.

## For the sauce

1. Melt the butter in a medium saucepan.
2. Add the remaining ingredients. Stir and keep warm until ready to use.



# Smoky Chipotle Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Anita and I recently spent a few days in lovely Pittsburgh, Pennsylvania while attending a conference. I made sure I had my 'to-eat' list down before leaving, because one thing you can be sure of finding in Pittsburgh: good food. At the top of my list was dry chicken wings. No, not dry like 'ewww, this meat is dry'. Dry as in the wings aren't tossed in sauce after being cooked. Instead they are dusted with seasoning. The end result is almost like roasted chicken, but with much more pronounced flavors.

Since our trip I've been seriously addicted to making dry wings, like these Smoky Chipotle wings.



When you first taste the rub for these wings you might think they'll come out super spicy. Maybe too spicy for grandma. Well, no actually. The heat mellows a bit while the wings cook. You're left with a slightly smoky, slightly sweet, and a bit-of-heat flavor that is absolutely crazy good. Good enough for grandma, though you might want to run the idea by her first.

Smokey Chipotle wings would be absolutely perfect served any time, but they'd really make a great appetizer for the big game. They're easy to make and packed with flavor.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded or saved for making chicken broth
- 2 tablespoons vegetable oil
- 3 tablespoons (or more) [Smoky Chipotle Rub](#), divided

## Instructions

1. Place wings into a large resealable bag.
2. Add the oil and toss to coat.
3. Add 2 tablespoons of the Smoky Chipotle rub, toss to coat and seal.
4. Refrigerate for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. When done, place wings in a large bowl. Sprinkle with remaining rub. Toss to coat and serve.



# Spicy Chicken Wings with Apple Onion Dip

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

These spicy chicken wings with apple onion dip have a wonderful savory flavor. The apple onion dip is fantastic, and would also work great for dipping chips, vegetables... you name it.

## Ingredients

### For the wings

- 3-4 pounds chicken wings, separated
- 3 tablespoons vegetable oil
- 1 teaspoon garlic powder
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1/4 cup Dijon mustard
- 1/4 cup Creole mustard
- 1/4 cup maple syrup
- 1 tablespoon (or more) Sriracha chili sauce

### For the apple onion dip

- 1 tablespoon butter
- 1 small white onion, diced
- 3 tablespoon Musselman's Apple Butter
- 1 cup plain Greek yogurt
- 1 tablespoon Dijon mustard
- 1 teaspoon apple cider vinegar
- Salt and pepper, to taste





# Instructions

## For the wings

1. Combine oil, garlic powder, salt and pepper in a large bowl. Add wings and toss to coat. Marinate for 1 hour.
2. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
3. Meanwhile, combine the Dijon and Creole mustards, maple syrup and Sriracha sauce. When wings are done, toss them in the sauce.
4. If baking, return to baking sheet and bake 10 more minutes.
5. For the Big Easy or grill, place wings on grill and grill until browned and crispy.
6. Serve wings hot with the apple onion dip.

## For the apple onion dip

1. Melt butter in a small skillet over medium heat. Add the onions and cook 10-15 minutes or until the onions are caramelized.
2. Add the remaining ingredients and whisk. Reduce heat to keep warm until ready to serve.



# Spicy Dry Rub Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

There's something about dry rubbed wings that I really love. It's the subtle flavoring. Nothing overpowering. And you still taste the chicken. It's easy to lose sight of the chicken when you drown them in sauce. That's why I am more than happy with wings just tossed with seasoning, like these spicy dry rub hot wings.

The seasoning on these spicy dry rub hot wings has the perfect combination of heat, with a hint of smoke. Smoked paprika is a great ingredient for cooking wings, specially if you deep fry them. It adds that 'almost tastes grilled' flavor without firing up the grill. I often add smoked paprika in place of sweet paprika for that reason.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, separated
- 2 tablespoons vegetable oil

## For the spicy dry rub

- 2 tablespoons chili powder
- 2 tablespoons sweet smoked paprika
- 3 teaspoons ground cumin
- 2 teaspoons cayenne pepper
- 3 teaspoons garlic powder
- 3 teaspoons onion powder
- 3 teaspoons kosher salt
- 3 teaspoons black pepper

# Instructions

## For the wings

1. Combine oil and half of the rub in a large bowl. Add wings and toss to coat. Marinate for 1 hour.
2. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
3. Toss wings with the remaining rub before serving.

## For the spicy dry rub

1. Combine all ingredients.



# Spicy Honey Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

A little sweet. A little heat. Those are the keys to a great wing sauce. These spicy honey wings have the perfect combination of both. Even with my [Fire-Eater rub](#) and a healthy dose of hot sauce, they're plenty sweet. Perfect for dipping in a bowl of cold Ranch or blue cheese dressing.

I find myself sitting here and just staring at the picture of the spicy honey wings. Man, they sure were pretty, and they sure were delicious. I could easily make another batch for lunch today. I think I will. All of the ingredients to make the rub and sauce are pantry staples, and I always keep plenty of fresh wings around because you never know when you might want a few wings.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)

## For the sauce

- 1 cup hot sauce or wing sauce (I used [Louisiana Cravin' Cajun Wing sauce](#))
- 1/2 cup honey
- 3 tablespoons brown sugar

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)

## For the sauce

1. Combine all ingredients in a medium saucepan. Warm slightly then transfer to a large bowl when ready to use.
2. When wings are done, add to the bowl of sauce and toss to coat.
3. Serve with Ranch or blue cheese dressing and lots of paper towels.



# Spicy Ranch Buffalo Wings

*Servings: 4-8*

*Time: 4 Hours 45 Minutes*

I'm always in the mood for a big ole batch of chicken wings. They don't always have to be spicy, and they don't always have to be traditional. But the other day I was craving that great Buffalo-wing flavor. With a twist. So I fired up my grill and made a few spicy Buffalo Ranch wings. These wings have just the right amount of heat. With a hint of Ranch dressing... without the dressing.



I thoroughly enjoyed my spicy Buffalo Ranch wings. They really hit the spot. The sauce is the right consistency, the right spiciness. I think the sauce is perfect for a wing party. It's a nice change from 'just' straight-up Buffalo wings.



# Ingredients

- 3-4 pounds chicken wings flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Fire-Eater Rub to taste

## For the sauce

- 3/4 cup hot sauce
- 1/4 cup butter melted
- 3 tablespoons apple cider vinegar
- 1 envelope Ranch dressing mix
- 1/2 teaspoon paprika

# Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub. Seal and toss to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Toss wings with sauce before serving.

## For the sauce (prepare when you start cooking the wings)

1. Combine ingredients in a sauce pan over low heat. Stir to combine.

Note: You can substitute 1 cup of your favorite bottled Buffalo Wing Sauce for the hot sauce, vinegar and butter. I use Frank's RedHot Wing Sauce.



# Stubb's Wicked Habanero Pepper Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Sometimes when you try a taste of a hot sauce or wing sauce you're like "whoa, that's hot!". I was like that when I first tasted [Stubb's Wicked Habanero Pepper wing sauce](#). It had some mighty good kick, but mighty good flavor. On wings, though, it was absolutely fantastic. The heat wasn't as hot, but that great flavored got even better. I absolutely loved this sauce.



I've tried [other sauces \(for other than wings\) from Stubb's](#) and I've been really happy with them. And even though Stubb's Wicked Habanero Pepper wing sauce says 'wing sauce' on the label, I'd argue that it'd be great on steaks too. In fact, that's what I'm going to do next.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons Buffalo wing seasoning, or [Fire-Eater rub](#)
- 1 1/2 cups (more or less, to taste) [Stubb's Wicked Habanero Pepper Wing Sauce](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Tangy Tapatio Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I love traditional Buffalo-style chicken wings. And I love traditional barbecued chicken slathered in sauce. So why not combine my two loves into a single bite? These tangy Tapatio barbecue wings do that and more. The sauce is spot-on crazy good. Not too ketchupy. Not too vinegary. It has just the right kick with just the right consistency.

These tangy Tapatio barbecue wings are quickly becoming a staple in our household. The sauce is so easy to make and all of the ingredients are something we always have on hand. As an added bonus, the sauce is also fantastic on grilled chicken, hamburgers and smoked pulled pork and brisket. It's a great all-around sauce.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)

## For the sauce

- 1 1/4 cups ketchup
- 1/4 cup Tapatio brand hot sauce or your favorite
- 2 tablespoons apple cider vinegar
- 2 tablespoons honey
- 2 tablespoons brown sugar
- 1 1/2 teaspoons granulated garlic powder

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. Serve wings tossed in the sauce

## For the sauce (start when you start cooking the wings)

1. Combine all ingredients in a medium saucepan. Keep warm until ready to use.



# Tangy Wing Sauce

*Servings: 4-8*

*Time: 4 Hours 45 Minutes*

Oh my goodness do I ever love this tangy wing sauce. Simple, no-frills ingredients go together in no time. The result is a kicked-up Buffalo wing sauce. Just the right amount of kick. Not so much vinegar. And the perfect consistency. The sauce sticks to the wings without being gloppy. Perfect.

If you want your tangy wing sauce to have a bit more kick you can add a few pinches of cayenne. Or a few good shakes of hot sauce. But don't go crazy with the heat. This sauce is pretty perfect as it is.





# Ingredients

## For the wings

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)

## For the sauce

- 1/2 cup your favorite BBQ sauce
- 2 tablespoons olive oil
- 2 tablespoons apple cider vinegar
- 1 small clove garlic minced
- Kosher salt to taste
- Freshly ground black pepper to taste
- 3 tablespoons unsalted butter
- 1/4 cup Buffalo wing sauce

# Instructions

## For the wings

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)

## For the sauce (prepare when you start cooking the wings)

1. Whisk together the BBQ sauce, olive oil, vinegar and garlic. Season with salt and pepper and refrigerate for 20 minutes.
2. Melt the butter in a medium saucepan over medium heat. Stir in the Buffalo wing sauce and the BBQ sauce mixture.
3. Stir and keep warm until ready to use.



# Teriyaki Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Man, these teriyaki wings were so good. They disappeared in no time at all. That's all I can say. They're good.

## Ingredients

- 3-4 pounds chicken wings, separated
- 1 batch [Chicken brine](#)
- Your favorite poultry rub (I used [Dizzy Pig Swamp Venom](#))
- 1 batch [Teriyaki wing sauce](#)



## Instructions

1. Brine wings for 1 hour.
2. Shake off excess brine. Sprinkle with rub.
3. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
4. Serve with warmed Teriyaki dipping sauce, or dunk the wings in the sauce before serving



# Teriyaki Wings Version 2.0

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Like our other favorite version of teriyaki wings, our Teriyaki wings version 2.0 disappeared in no time at all. The sauce is a little sweet and sticky yummy. If you want to kick them up a bit, add some red pepper flake to the sauce, or even better, Sriracha or hot chili paste

## Ingredients

- 3-4 pounds chicken wings, separated
- 1 batch [Chicken brine](#)
- 1 batch [Teriyaki Wing Sauce Version 2.0](#)



## Instructions

1. Brine wings for 1 hour.
2. Shake off excess brine. Sprinkle with rub.
3. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
4. Dunk wings in wing sauce and place on a baking pan covered in foil under the broiler (or return to the grill, if grilling) until golden brown.



# Texas Pete Extra Mild Buffalo Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

If you've got friends that can't handle the heat from Buffalo chicken wings, then [Texas Pete's Extra Mild Buffalo Wing sauce](#) is exactly what you are looking for. It has that great Buffalo flavor but without so much of the kick. Now, there's a bit, but it's not going to upset anyone, even the most heat-sensitive.



[Texas Pete Extra Mild Buffalo wings sauce](#) is a thin Buffalo sauce, as most are. If you put it directly on super-hot right-off-the-grill or fresh-out-of-the-fryer wings you're going to end up with some sauce at the bottom of your plate. Let the wings rest a few minutes first before saucing them.

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [Texas Pete Extra Mild Wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, seal, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.
6. Serve.



# Texas Sriracha Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

[Stubb's](#) recently came out with a line of marinades and what they call anytime sauces. Our local grocery store had them all on sale, so I grabbed two or three bottles of each and headed on home with thoughts of the many things I was going to use them in. First up? Wings of course, so I grabbed a bottle of [Stubb's Texas Sriracha anytime sauce](#) and went to work.



I cooked up a batch of wings (that I had first dusted with my [Fire-Eater rub](#)) on my charcoal grill using the [Vortex](#) insert. I then tossed the wings with a generous pour of Texas Sriracha sauce and proceeded to absolutely devour them. My goodness me oh my, [Stubb's Texas Sriracha sauce](#) is goooood! It's like the Rooster sauce (er, Sriracha) we all love, but with fantastic southwestern spices and flavors thrown in. I could drink it straight out of the bottle.

The heat from the sauce isn't overpowering. Great flavor and a bit of a kick. It's what I'd call the perfect bottled sauce, and absolutely the best thing for wings (or grilled chicken, or steak for that matter). It makes for the perfect (kicked up) substitute for the 'normal' Sriracha sauce you already use.



## Ingredients

- 4 pounds chicken wings, separated
- 2 tablespoons your favorite wing rub (I used our [Fire-Eater rub](#))
- 1 tablespoon vegetable oil
- [Stubb's Texas Sriracha Anytime sauce](#), to taste

## Instructions

1. Place the wings into a resealable bag or container.
2. Add wing rub and the oil.
3. Seal and shake well to coat.
4. Let wings marinade for 1-3 hours.
5. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
6. Transfer cooked wings to a bowl and drizzle with Texas Sriracha sauce.
7. Toss gently to coat.
8. Serve with your favorite dipping sauce.



# TGI Fridays Buffalo Wings

*Servings: 4-8*

*Time: 4 Hours 45 Minutes*

I've always been a fan of Buffalo wings so I'm always up for trying an already-made Buffalo wing sauce, specially since there are so many different ones. I picked up a bottle of TGI Fridays Buffalo wing sauce and quickly got to making a batch of wings. This is not a thick Buffalo wing sauce, but instead it's quite thin. A bottle goes a long, long ways. It's a mild sauce so you get great Buffalo-style flavors but without a lot of spiciness. I would say it's a good standard Buffalo wing sauce, perfect for a crowd since you don't have to worry about it being too hot.



TGI Friday's Buffalo wing sauce isn't just great on wings, either. It makes for a perfect dipping sauce for chicken fingers or nuggets. If the sauce is too thin for whatever you're using it for, just warm it in a sauce pan and then whisk in just a bit of flour. Not much, but just enough to thicken it up.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- [TGI Fridays Buffalo Wing Sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and salt and pepper, and shake to coat.
3. Refrigerate for 1-4 hours.
4. Cook wings as desired. [Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# The New Primal Mild Buffalo Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I have a rule about grocery shopping. I always go to the condiment section to see what wing sauces I can find. This time, I was at [Whole Foods Market](#) when I came across a section of [New Primal's wing sauces](#). I grabbed one of each and headed to the checkout. I'm always excited when I find a sauce that is new to me. The [New Primal mild Buffalo wing sauce](#) was a very pleasant surprise. This sauce has great flavor. It's not overly vinegary. It's not that spicy (hence the mild thing) and it doesn't have to be. This is the perfect sauce for a wing party.



The New Primal Mild Buffalo Wing Sauce was so good that I cannot wait to try their other sauces. But first, I'm looking forward to my next batch of wings tossed in the mild version. The flavor is spot-on perfect. Even though I like my wings a bit spicy, I soon forgot about that with the first bite.



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- [The New Primal Mild Buffalo Wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Tingle Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Wings. You know I love them if you've ever been to this blog before. I make them often, on a bunch of different grills, smokers and fryers, in a bunch of different flavors.

So, I had to make this wonderful Tingle wing recipe that I found over on the [Traeger website](#). Traeger is a manufacturer of all sorts of awesome grills. They also sell rubs and spices and all sorts of gadgets for the backyard cook. And, luckily, they also have a large collection of recipes.



These Tingle wings have the right combination of heat (jalapenos and hot sauce) and sweet (sweet BBQ sauce and honey). Really very good, and not overpowering, so you can make a big batch of these wings and not worry about scaring off anyone that doesn't like a little kick in their wings.



# Ingredients

## For the marinade

- 3 jalapenos, stems removed, diced
- Spicy BBQ sauce (I used [Weber Sweet'N Spicy](#))
- Hot sauce (I used [Cholula](#))
- Olive oil
- Honey
- Worcestershire sauce
- 1/4 cup water

## For the wings

- 4 pounds chicken wings, drumettes and flats separated, tips discarded (or saved for making broth)

# Instructions

## For the marinade

1. Place all ingredients into a blender and process until smooth.

## For the wings

1. Place the wings in a resealable baggie or container. Add the marinade and toss to coat.
2. Refrigerate for 1-12 hours, turning occasionally.
3. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
4. Serve with a nice cool Ranch dipping sauce.



# Torchbearer Buffalo Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

This is the second flavor of [Torchbearer wing sauce](#) that I've tried. The first, [Chipotle](#), was beyond crazy good with fantastic flavor and heat.

This Buffalo wing sauce is a little tamer in the heat department, but still oh soooo good. This was Anita's absolute favorite sauce. And her favorite wings of all time. Of all time! Man, that says a lot when you consider how many wings get eaten around here.

I coated these wings first (ala Hooter's wings) and then deep fried them. Tossed them in Torchbearer sauce and chowed down. And kept chowing. Oh, and don't waste your time with those scrawny frozen uncooked wings that look like they came off crickets and not chickens. Get the big, fresh family packs.

Get you some of this sauce. You will not be sorry.





## Ingredients

- 1 cup all-purpose flour
- 1 teaspoon kosher salt
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon paprika
- 3-4 pounds chicken wings, separated
- 1/2 bottle [Torchbearer Buffalo wing sauce](#)

## Instructions

1. Combine flour, salt, cayenne pepper, and paprika in bowl. Divide in half and reserve one half of the mixture.
2. Coat chicken pieces in half of the mixture and refrigerate for 1 hour.
3. Coat chicken in leftover flour mixture. Shake off any excess.
4. Working in batches, cook wings using the [Deep Fryer method](#).
5. Place wings in a large bowl. Drizzle with desired amount of sauce and toss gently to coat. Serve.



# Torchbearer Chipotle Chicken Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

I've been contemplating how I would start this post for two days now. Not because I was searching for what to write, but because any time I started thinking about these Torchbearer Chipotle Fried Chicken wings I got hungry and had to go make something to eat. I wish I'd made a big extra batch of them.



I have made and eaten a lot of really great chicken wings. I smoke them, grill them, roast them in the Char-Broil Big Easy, and deep fry (like these) them. Any way, any time.

We were in Gatlinburg, TN, not too long ago. I stopped in to [All Sauced Up](#), a little gourmet grocery store (full of nice folk) on main (Parkway) street in downtown Gatlinburg. I grabbed two bottles of wing sauce from [Torchbearer Sauces](#), one of spicy chipotle and one of buffalo wing. One thing I noticed was that both sauces were made from stuff I wouldn't expect in a wing sauce, like mandarin oranges. Say what?

Well, say hello to absolutely unbelievably good. I coated these wings with the spicy chipotle sauce. Yep, its spicy. It's got some of the best heat I've had. Not in-your-face-crying-tears-of-sadness heat, but good heat with fantastic flavor. The sauce comes out thick and sticks to your wings. It doesn't roll off and create a sauce lake in your plate (or basket). It's just spot-on great sauce.

I could not get enough of these wings. I coated them first (ala Hooter's wings) and then deep fried them. Tossed them in Torchbearer sauce and chowed down. And kept chowing. It was borderline embarrassing the sounds I made, but that's what happens when you're eating some of the best wings ever. (Note: Anita says these were the best wings I've ever made, and that's saying something).

Get you some of this sauce. You will not be sorry. At all. Oh, and the Torchbearer web site also recommends using this sauce on pork chops and in stir fry. You don't get that from any ole normal wing sauce.



## Ingredients

- 1 cup all-purpose flour
- 1 teaspoon kosher salt
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon paprika
- 3-4 pounds chicken wings, separated
- 1/2 bottle [Torchbearer Chipotle wing sauce](#)

## Instructions

1. Combine flour, salt, cayenne pepper, and paprika in bowl. Divide in half and reserve one half of the mixture.
2. Coat chicken pieces in half of the mixture and refrigerate for 1 hour.
3. Coat chicken in leftover flour mixture. Shake off any excess.
4. Working in batches, cook wings using the [Deep Fryer method](#).
5. Place wings in a large bowl. Drizzle with desired amount of sauce and toss gently to coat. Serve.



# Torchbearer Honey Garlic Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

This is not the first bottle of Torchbearer wing sauce that I've tried. And it won't be the last, either. Because, like the others, [Torchbearer Honey Garlic wings sauce](#) is crazy good. Usually garlic wing sauces tend to be spicy. These variation brings the sweetness of honey for a nice tasty twist. Add in roasted garlic and you've got a great wing sauce!

[Torchbearer Honey Garlic wings sauce](#) isn't just for wings, either. Although that's certainly a good enough reason to run out and buy a few bottles. It's also great as a marinade for chicken, fish, or shrimp! Or brush it on your hot-off-the-grill steak or pork chops!



## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- [Torchbearer Honey Garlic Wing sauce](#), to taste

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Torchbearer Pineapple Papaya BBQ Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

When I first came across [Torchbearer's Pineapple Papaya BBQ sauce](#), I immediately thought chicken wings. The thought of a slightly spicy, somewhat fruity sauce on wings sounded like a brilliant idea. And it proved to be exactly that, too. I found the sauce be just a bit fruity, and bit a sweet, with a bit of heat. Exactly what I was hoping for, be it on wings or smoked ribs or grilled chicken.

[Torchbearer Pineapple Papaya BBQ sauce](#) is the perfect consistency, no matter what you're going to slather it on or toss it with. You'll find yourself licking your fingers. A lot. It's different, and it's delicious.



Don't just grab one bottle of the sauce. The bottles aren't particularly big, and you'll definitely want to keep some on hand at all times!

## Ingredients

- 3-4 pounds chicken wings, flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- 3-4 tablespoons [Fire-Eater poultry rub](#)
- [Torchbearer Pineapple Papaya BBQ Wing sauce, to taste](#)

## Instructions

1. Place wings in a large resealable baggie or container.
2. Add the oil and rub, seal, and shake to coat.
3. Refrigerate for 1-3 hours.
4. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
5. When wings are done, transfer to a bowl and drizzle with the sauce. Toss to coat.



# Wicked Sticky Wings

*Servings: 4-8*

*Time: 1 Hour 45 Minutes*

Warning: The term 'sticky' is a tremendous understatement when it comes to describing these wings. Think sticky molasses, and then think stickier. Don't spill the sauce (like someone I know might have done) or you will be cleaning counter tops and sinks and what-not for days. Trust me. Now, on to the wings...



These wings are crazy good. Wicked heat. Sticky sweet. I made them [crispy style on my Char-Broil Big Easy](#), but you can make them anyway you like, from smoking them to deep frying them. It's the sauce that shines here, and boy is it messy great.

I went simple with the dipping sauce for these wings. Just straight-out-of-the-bottle chilled Ranch dressing. Nothing fancy, just something to offset the kick of the sauce just a bit.



# Ingredients

## For the sauce

- 1/3 cups Franks Hot Sauce
- 1 1/2 cups brown sugar
- 1 tablespoon water

## For the wings

- 2 pounds (half of a family pack) fresh chicken wings

# Instructions

## For the sauce

1. Place all ingredients in a medium saucepan. Bring to a boil and reduce to a simmer and simmer for 5 minutes.
2. Remove from heat and let cool COMPLETELY before using. Even better, cover and refrigerate overnight. This will help the sauce stay sticky and thick.

## For the wings

1. Separate the flats and drumettes, and discard the tips.
2. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
3. Place the wings in a bowl and drizzle with the sauce. Toss to coat. Serve immediately with your favorite dipping sauce.



# Winger's Wing Sauce

*Servings: 4-8*

*Time: 4 Hours 45 Minutes*

There are few things that make me happier than a big ole basket of wings. I consider wings to be the perfect lunch. The other day I cooked up a batch of wings and tossed them with a bit of homemade Winger's wing sauce. Perhaps one of the easiest wing sauces in existence, it packs a little heat and a little sweat. Fabulously addicting!



I wouldn't mess around with the recipe for Winger's wing sauce. It's meant to be straightforward. Nothing fru-fru. Just the perfect balance and consistency. No lakes of wing sauce at the bottom of the basket here!



# Ingredients

## Ingredients

- 3-4 pounds chicken wings flats and drumettes separated, tips discarded
- 2 tablespoons vegetable oil
- [Fire-Eater Rub](#) to taste

## For the sauce

- 2 cups Frank's RedHot sauce
- 2 cups brown sugar

# Instructions

## For the wings

1. Separate the flats and drumettes, and discard the tips.
2. [Cook wings as desired. Click here for our guide on cooking wings in a grill, smoker, deep fryer, oven, or a Char-Broil Big Easy.](#)
3. Place the wings in a bowl and drizzle with the sauce. Toss to coat. Serve immediately with your favorite dipping sauce.

## For the sauce

1. Place ingredients in a medium saucepan over medium heat. Stir until the brown sugar has dissolved. Remove from heat.



# *Sauces, Rubs, etc*



# Blue Cheese Dressing

*Servings: 2 cups*

*Time: 1 hour*

## Ingredients

- 1 cup mayonnaise (not light!)
- 1/2 cup crumbled blue cheese (or Gorgonzola)
- Pinch of white sugar
- 3/4 teaspoon freshly squeezed lime juice
- 1 teaspoon freshly squeezed lemon juice
- 1/4 teaspoon kosher salt
- 4 teaspoons sour cream.

## Instructions

1. Whisk together all ingredients. Refrigerate for at least one hour before serving.



# Bourbon Street Sauce

*Servings: 2 cups*

*Time: 10 Minutes*

## Ingredients

- 2 tablespoons unsalted butter
- 2 tablespoons red onion, minced
- 2 garlic cloves, minced
- 1-2 ounces bourbon
- 1/2 cup brown sugar
- 1/2 cup honey
- 1/2 teaspoon cayenne pepper (optional)
- 8 ounces chili sauce
- 8 ounces spicy barbecue sauce (I used [Weber Sweet'N Spicy](#))
- 3 ounces [Frank's RedHot wing sauce](#)

## Instructions

1. Melt the butter in a medium saucepan.
2. Add the onion and saute for 3 minutes.
3. Add the garlic and saute for 1 more minute.
4. Add remaining ingredients. Stir and bring to a boil. Reduce heat to a simmer and simmer for 10 minutes.
5. Optional: Let sauce cool slightly and puree in a blender, or use a hand blender to make the sauce super smooth.



# Buffalo Wing Dipping Sauce

Servings: 1 cup

Time: 5 Minutes

## Ingredients

- 2 ounces (1/4 cup) cream cheese
- 1/2 cup [Marzetti blue cheese dressing](#)
- 1/4 cup [Cholula hot sauce](#)
- 1/4 cup blue cheese (or Gorgonzola!), crumbled

## Instructions

1. Place the cream cheese, dressing and hot sauce into medium bowl.
2. Microwave for 1-2 minutes until melted.
3. Whisk mixture until creamy smooth.
4. Fold in the blue cheese.



# Chicken Stock

Time: 18 Hours

## Ingredients

- 3-4 pounds chicken wing tips, rinsed
- 2 large onions skin on, quartered
- 2 large carrots unpeeled, rinsed
- 2 large celery ribs halved, rinsed
- 12 whole black peppercorns
- 1 head garlic skin on, broken into cloves

## Instructions

1. Place all ingredients into a stockpot.
2. Add enough water to cover and bring to a boil.
3. Reduce heat to simmer and let simmer for 5-6 hours.
4. Scrape any fat off the top of the liquid.
5. Let pot cool for 2-3 hours then place in fridge overnight.
6. The following day, return pot to stove and heat until just warm. Scrape any fat that is present if desired.
7. Strain liquid and freeze.



# Fire-Eater Rub

*Servings: Makes enough for 3-4 pounds of poultry*

*Time: 1 Hour 45 Minutes*

## Ingredients

- 1 tablespoon sweet paprika
- 1 teaspoon sea salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon celery seed

## Instructions

1. Combine all ingredients. Store in an air-tight container for up to 6 months.



# Smoky Chipotle Rub

*Servings: 1/2 cup*

*Time: 1 Hour 45 Minutes*

## Ingredients

- 2 tablespoons brown sugar
- 2 tablespoons ground dried chipotle pepper
- 1 tablespoon smoked paprika
- 1 tablespoon dry mustard powder
- 1/2-1 tablespoon ground cumin
- 1 tablespoon kosher salt

## Instructions

1. Place all ingredients into an air-tight container. Seal and shake to combine.



# Teriyaki Wing Sauce #1

*Servings: 1 cup*

*Time: 20 Minutes*

## Ingredients

- 1/2 cup soy sauce
- 1/4 cup fresh lime juice
- 2 cloves garlic, minced
- 4 tablespoons brown sugar
- 1 teaspoons onion powder
- 4 teaspoons cornstarch
- 4 tablespoons water

## Instructions

1. Place all ingredients except the cornstarch and water in a small sauce pan over medium high heat. Stir.
2. In a small bowl or cup, whisk together the cornstarch and water. Slowly pour into the pan, whisking as you go.
3. Bring to a simmer and continue simmering, stirring often, until thickened.



# Teriyaki Wing Sauce #2

*Servings: 2 cups*

*Time: 20 Minutes*

## Ingredients

- 1 cup fresh pineapple, minced (You can substitute a 20 ounce can minced pineapple)
- 1/2 cup soy sauce
- 1/4 cup Mirin
- 1" knob fresh ginger, minced
- 2 cloves garlic, minced
- 1/4 cup brown sugar
- 1 teaspoon apple cider vinegar
- 1 teaspoon sesame oil
- 1 tablespoon cornstarch
- 1 tablespoon cold water
- 1 teaspoon (or more) red pepper flake, optional

## Instructions

1. Place the pineapple, soy sauce, Mirin, ginger, garlic, sugar, vinegar and sesame oil into a blender.
2. Blend until well combined and smooth. Blend more for a thinner sauce or leave it a bit chunky for a thicker sauce.
3. Transfer to a sauce pan over medium heat. Bring to a boil then reduce heat to a simmer.
4. Add cornstarch to a small bowl or cup. Add in the water and stir until smooth. (I used a fork).
5. Whisk in the cornstarch mixture until it thickens.
6. Add red pepper flake, if desired, to taste.
7. Remove from heat and let cool slightly before using.
8. Toss your wings in the sauce just before serving. Reserve some sauce for dipping if desired.



# Wing Brine

*Servings: 4-8*

*Time: 30 Minutes*

## Ingredients

- 2 cups water
- 1/3 cup sea salt
- 1/2 cup white vinegar
- 2 tablespoons sugar
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon crushed oregano (you can substitute your favorite spices, or omit them and double the black pepper)

## Instructions

1. Place the chicken wings into a resealable bag.
2. Combine remaining ingredients and add to the bag.
3. Seal bag and place inside a large bowl in the fridge for 30 minutes to 2 hours, rotating the bag every 15 minutes or so.
4. Shake off excess brine before cooking.