

Dry Rub Hot Wings - Baked

4-5 servings

INGREDIENTS

2 pounds chicken wings
1 Tbsp. olive oil
1 Tbsp. chili powder
1 Tbsp. sweet smoked paprika
1½ tsp ground cumin
1 tsp ground cayenne
1½ tsp garlic powder
1½ tsp onion powder
1½ tsp kosher salt
1½ tsp black pepper



DIRECTIONS

1. Dry wing pieces with paper towels to remove excess liquid. Place wings in a large bowl and rub olive oil evenly into each piece.
2. Combine all seasonings in a bowl. Sprinkle half of the season mix onto the chicken wings and rub in. Flip wings and sprinkle remaining half onto wings and rub in.
3. Place rack over shallow baking pan with sides. Place seasoned wings on rack. Bake at 350° for 20 minutes, flip each wing, then bake for an additional 10 minutes.
4. Turn oven broiler on low and broil for another 10 minutes.
5. Remove from oven. Serve with celery and blue cheese dressing if desired.