



**CRANK UP
YOUR KITCHEN**
GAMEDAY HOMEGATING

STICKY BBQ WINGS

SERVINGS: 6 | PREP TIME: 15 MINS | COOK TIME: 45 MINS

Wings might be the perfect handheld food. Starting them on your griddle attachment, then finishing them in the oven with a basting of homemade BBQ is DIY chicken wing heaven. Perfect for your next homegating event.

INSTRUCTIONS:

1. Preheat the oven to 400°.
2. Fit the griddle attachment on the stovetop, and heat over medium-heat. Toss the wings in the olive oil, getting them nicely coated, then season with salt. Working in batches, brown both sides of the wings, about 2 minutes per side.
3. Transfer the wings to a baking tray lined with a rack, and place in the preheated oven. Bake for 35 – 40 minutes, turning halfway through, until crispy and cooked through.
4. While the wings are baking, combining all of the ingredients for the BBQ sauce in a saucepan, and bring to a boil. Reduce heat, and allow to simmer for 5 – 6 minutes, until the sauce begins to thicken. Set aside.
5. After about 40 minutes, baste both sides of the wings with BBQ sauce, and continue baking another 5 minutes.
6. Serve immediately with extra sauce.

CRANK UP YOUR COOKING TIP:

Save time by using the griddle attachment on the **Frigidaire Professional Range** to brown the wings in large batches.

INGREDIENTS:

3 lbs. wings, drumettes and flats separated
3 TBSP. olive oil
1 tsp. kosher salt

FOR THE BBQ SAUCE

1 1/2 cups brown sugar
1 1/4 cups ketchup
1 1/2 TBSP. molasses
3 TBSP. apple cider vinegar
1 TBSP. lemon juice
2 tsp. ground mustard
1 1/2 tsp. smoked paprika
1/2 tsp. chili powder
1/2 tsp. garlic powder
1/2 tsp. onion powder
1 1/2 tsp. sea salt
1 1/2 tsp. ground black pepper