



## GRILLED LEMON PEPPER CHICKEN WINGS

PREP: 15 MINS | PREHEAT: 15 MINS | COOKTIME: 27 MINS

### INGREDIENTS

2 lb chicken wings  
2 tbsp olive oil  
2 tsp fresh ground black pepper (1 tsp for dry rub, 1 tsp for sauce)  
2 tsp salt  
1 tsp garlic powder  
¼ cup butter, melted  
2 tbsp fresh lemon juice  
1 tsp lemon zest  
1 tsp dijon mustard

### DIRECTIONS

1. Pat the chicken wings dry with paper towels and toss them with olive oil.
2. Season the chicken wings with salt, fresh ground pepper, and garlic powder.
3. Preheat BBQ to 260°C. Place the wings on the warming rack for 15 minutes with the lid closed. Move to the bottom grill for 12 mins, rotating the wings every 3 minutes for crispy skin.
4. Remove the wings from the grill. Mix the ingredients for the sauce and toss the wings in the lemon pepper sauce while they are still warm.