

Oven Baked Crispy Chicken Wings

Serves 6-8

Ingredients

4 lb chicken wings, cut into wingettes and drumettes (tips discarded)
2 tbsp baking powder (NOT BAKING SODA)
¾ tsp salt
Oil spray

Trail Magic Sauce: Powder Keg BBQ & Grilling Sauce, Gold Rush, and/or Prospector's Pick

1. Use a paper towel to pat the wings dry.
2. Preheat oven to 250F
3. Line a baking tray with foil, then place a rack (like a cooling rack) on the foil. Spray the rack with oil spray.
4. Place wings in a Ziplock bag. Add the baking powder and salt, then toss to coat evenly.
5. Place the wings on the baking tray in a single layer with the skin side up. They should just fit snugly.
6. Place wings on the lower middle oven rack and bake for 30 minutes.
7. Move wings up to the upper middle rack and increase the oven temperature to 425F. Bake for 25-35 minutes, rotating the tray halfway through. Cook until minimum internal temperature of 165F.
8. Remove from the oven and let it stand for 5 minutes.
9. Toss wings in sauce of choice (or serve it on the side to dip / drizzle on the wings), then serve.

Recipe adapted from recipetineats.com