CRISPY BBQ CHICKEN WINGS WITH TWO SAUCES

Chicken wings with crispy skin, tossed in a spicy sauce of hot sauce and butter. On the side, a cool white sauce with horseradish and lemon for dipping. You cook them hot and indirect on the BBQ, no deep fryer needed: a snack that always disappears.



INGREDIENTS

For 4 people

Baking and cooking times apply to the original quantity.

- 1.2 kg chicken wings, skin on, unseasoned (about 12 whole wings)
- 6 g fine sea salt
- 1 tsp sweet paprika
- ½ tsp garlic powder and ½ tsp black pepper
- 60 g butter
- 80 ml hot pepper sauce based on cayenne pepper and vinegar
- 1 clove garlic
- 150 g mayonnaise
- 2 tbsp apple cider vinegar
- 1 tbsp lemon juice
- 2 tsp grated horseradish from a jar
- 1 tsp coarsely ground black pepper and a pinch of cayenne

HOW TO MAKE CRISPY BBQ CHICKEN WINGS

1. Snip off the wing tips and cut the drumette and the flat apart through the joint.
2. Pat the pieces thoroughly dry with kitchen paper.
3. Mix the salt with the paprika, garlic powder and pepper, and sprinkle a thin layer over the wings.
4. Place them on a rack and let them dry uncovered in the fridge for at least 2 hours, preferably overnight.
5. Stir the mayonnaise, vinegar, lemon juice, horseradish, pepper and cayenne into a smooth white sauce and keep it chilled.
6. Set up the BBQ for indirect cooking at 200 °C (390 °F) and add the apple wood to the coals.
7. As soon as the smoke runs thin and blue, lay the wings side by side away from the direct heat, with a little space between them.
8. Cook them for about 20 minutes with the lid closed at 190 to 210 °C (375 to 410 °F), until the skin starts to colour.
9. Flip the wings and swap the pieces closest to the coals with the ones further away.
10. Cook them for about another 20 minutes, until the skin is golden brown and crispy and the thickest drumette reaches at least 75 °C (167 °F) internal.
11. Meanwhile, melt the butter with the pressed garlic in a small saucepan at the edge of the BBQ and stir in the hot sauce.
12. For extra crispy skin, put the wings over the coals for another 1 to 2 minutes per side, and stay with them.
13. Put the wings in a large bowl, pour the warm spicy sauce over them and toss until they are glossy all over.
14. Serve them straight away, with the cold white sauce on the side for dipping.