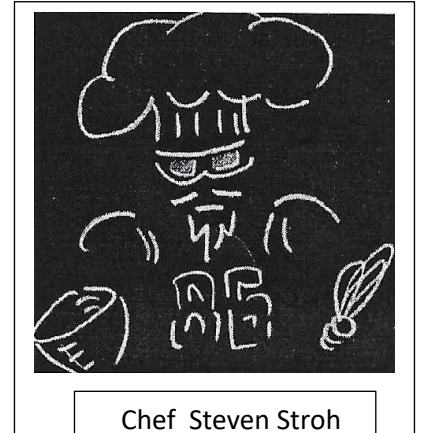


Homemade BBQ Chicken Wings

Ingredients:

BBQ Sauce

- 1 2 Tbsp Garlic Powder
- 1 ½ Cups – Ketchup
- ¾ Cups – Brown sugar
- 6 Tbsp– Apple cider vinegar
- ¼ Cups - Honey
- 1 Tbsp - Salt
- 6 oz – Blonde Beer or Classic Lager,
 - Substitute for Ginger Ale for N/A Option
- 1 ½ Tbsp – Salt
- 1 Tbsp – Soy Sauce
- 1 ½ Tbsp – Unsweetened Cocoa powder
- 1 ½ Tbsp – Smoked paprika
- 1 ½ Tbsp – Garlic powder
- 1 ½ Tbsp – Onion powder
- ½ Tbsp – Black Pepper



Chef Steven Stroh

Darcy & Dawn's
Chase Family Recipes



Chicken Wings

Suggested Chicken
Portions

- 6 wings or 6 oz
Per Person Recommended

Chicken Wings – BBQ Seasoning

- 1 Cup – Cooking oil of your Choice (Avocado Preferred)
- ½ Cup – Water
- ¼ Cup – Kosher Salt
- ¼ Cup – Corn Starch
- ¼ Cup – Black Pepper
- ¼ Cup – Garlic Powder
- 1 Tbsp – Smoked Paprika
- 1 Tbsp - Brown Sugar

BBQ Sauce

Steps:

1. Combined All Ingredients in a Medium 4 Quart Pot and Whisk until Completely Incorporated
2. Simmer (180 – 190 degrees) over low Heat for 5 min
 - Slowly Bring to your desired Temp of 180 degrees and then start your 5 min timer, Stirring continuously.
3. Remove from Heat, Cover and Allow 15 min for Flavor to Develop.
4. Chill in Fridge for later use, or Pour hot over Chicken

BBQ Chicken

Steps:

1. Blend your 6 Dry Ingredients and Set Aside
 - Be sure and mix before Using, as the heavier spices will sink to the bottom.
2. Preheat Oven to 375 degrees
3. Place your Desired Number of wings in a mixing Bowl and Toss with Cooking Oil.

- ½ Cup will Coat roughly 24 Wings
4. Coat your Wings Generously in your Spice Blend
- ¼ Cup Should Suitably Coat 24 Wings
- 5.. Dump your Bowl of Wings on to a Baking Sheet along with your ½ Cup of water.
(Place the Pan in the Oven Before adding the Water to Avoid Spilling)

Bake at 375, till internal temp of Wings reaches 175 degrees

Time: 10 minutes, will very slightly Average 12 – 26 min.

depending on the size of Chicken and Desired Color of Skin.

6. Chicken can be stored cold for a Later Enjoyment
- Store with any Liquid Rendered When Roasting and Reheat to a Minimum 155 degrees before Serving.
7. For Immediate Enjoyment, Allow Chicken to Rest about 5 min on the Baking Sheet.
- This Allows the Chicken to Reabsorb Some Flavor and Moisture.
8. Add Chicken and BBQ Sauce to a Clean Mixing Bowl
 (1 – 2 Cups of BBQ Sauce for 24 Wings) And Enjoy
9. Garnish With Fresh Parsley, Chives, Chili Flakes or Crispy Onions.

NOTES: Baking the Wings for and Additional 10 min at 250 degrees After Tossing will give a Thicker Coating for Sauce Lovers.

This BBQ Recipe and Chicken Wing Seasoning Recipe Can be used universally with Chicken, Pork, Beef or Vegetables.

The BBQ Sauce can be stored for up to 30 Days in the Fridge and The Wings can be Baked off up to 3 Days in advance (Personally I Prefer Making them ahead of Time).

Wings can be Reheated using Oven, Air Fryer, Deep Fryer, Smoker or Pan Fry Depending on your Preference; as Long as, you Bring the Internal Temp to 155 degrees.

On the Saucier Side, Try Mixing ½ Cup of BBQ with ¾ Cup of your Favorite Ranch or Blue Cheese Sauce for a Wing Dipping Sauce or Southern BBQ Ranch Salad Dressing.

More Fun Dipping Sauces to Follow.

Enjoy!

Steven