

NONO WINGS

SERVES 6 TO 8

INGREDIENTS

2 lbs	Chicken wings
1 tsp	Ground cumin
1 tsp	Chili powder
1 tsp	Brown sugar
1 tsp	Kosher salt
1 tsp	Paprika
1 tsp	Granulated garlic
1/2 tsp	Ground black pepper
1/4 tsp	Cayenne
1/2-3/4 cup	NONO SAUCE

OVEN ROASTED WINGS

Prep Time: 5 minutes

Cook Time: 1 hour

Total Time: 1 hour & 5 minutes

OVEN RECIPE

1. Preheat oven to 400°F.
2. In a large bowl, combine all dry spices.
3. Toss wings in spice mixture so they are thoroughly coated.
4. Place seasoned wings on a greased baking sheet or broiler pan, and bake 45-50 minutes, or until 160-165°F internal temperature.
5. Heat grill to medium to high heat. (If no grill is available, toss cooked wings with desired amount of NONO SAUCE, place back in oven, and bake an additional 8-10 minutes or until caramelized).
6. Lay wings on grill and brush with NONO SAUCE, turning them often, so they don't burn.
7. Continue to baste with NONO SAUCE and grill until desired lacquer is achieved.

SMOKED WINGS

Prep Time: 5 minutes

Cook Time: 1 hour & 15 minutes

Total Time: 1 hour & 20 minutes

SMOKER RECIPE

1. In a large bowl, combine all dry spices.
2. Toss wings in spice mixture so they are thoroughly coated.
3. Smoke at 275°F 1-1 1/4 hours, or until 160-165°F internal temperature.
4. Heat grill to medium to high heat.
5. Lay wings on grill and brush with NONO SAUCE, turning them often, so they don't burn.
6. Continue to baste with NONO SAUCE and grill until desired lacquer is achieved.