

# SMOKY SALT & PEPPER CHICKEN WINGS

Wings don't get better than this. It all starts with Vermont Castings Smoked Salt & Pepper Rub, which brings out the rich, hickory smoked flavour of barbecue chicken. Finished in spicy Sriracha butter and served with tangy yogurt-chive dip, these wings hit every high note.

**PREP TIME:** 20 minutes

**COOK TIME:** 15 minutes

**SERVINGS:** 4

## INGREDIENTS:

1 cup (250 mL) plain yogurt

½ cup (125 mL) crumbled feta cheese

2 tbsp (30 mL) fresh lemon juice

4 tbsp (60 mL) plus 1 tsp (5 mL) Vermont Castings Smoked Salt & Pepper Rub, divided

4 tbsp (60 mL) chopped chives

4 pounds (2 kg) split chicken wings

2 tbsp (30 mL) vegetable oil, plus more for brushing the grates

¼ cup (50 mL) butter, melted

3 tbsp (45 mL) Sriracha sauce

## DIRECTIONS:

1. In a small bowl combine yogurt, feta cheese, lemon juice, and 1 tsp (5 mL) Vermont Castings Smoked Salt & Pepper Rub. Stir in chives. Transfer to a serving bowl, cover the bowl with plastic wrap and chill in the refrigerator until serving time.
2. Preheat grill to medium high. Clean grates and then brush with oil.
3. In a large bowl, toss chicken wings with 2 tbsp (30 mL) oil.
4. Add remaining 4 tbsp (60 mL) Vermont Castings Smoked Salt & Pepper Rub, 1 tbsp (15 mL) at a time, tossing between additions until wings are well coated.
5. Place wings on grill and cook with the lid closed, turning occasionally, until skin is crispy, and wings are cooked through with an internal temperature of 165°F (74°C), 15-18 minutes.
6. In a large bowl, whisk together melted butter and Sriracha.
7. Toss cooked wings into butter mixture until well coated.
8. Transfer wings to a platter and serve with chilled yogurt dip.

