

ROASTED TINGLE WINGS

Sweet wings with a devilish amount of spice



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Ingredients

2 lbs. wings
3 whole Jalapenos
1 T. Red Devil Cayenne
Pepper Sauce
1/2 C. Traeger Texas BBQ Sauce
2 T. Blackened Saskatchewan Rub
1/2 C. Honey
1T. Worcestershire Sauce
1/4 cup Water

Preparation

Place all ingredients except the wings in a blender and mix until smooth. Pour the sauce into a resalable plastic bag. Next put the wings in bag with the sauce. Turning bag to coat wings thoroughly. Let marinate for 1 hour or overnight. Start your grill and set temp to 350 degrees F. Place wings directly on the grill grate and cook for about 30 minutes. ENJOY!