

Carol's LEMON PEPPER WINGS

Purchase fresh wings. The wings you purchase will be "doubles", the flat and the drumette. We cut the little tip off the wing section with strong kitchen scissors.

Dredge both sides of each wing in a mixture of onion powder, garlic powder and ground pepper. Grill at 350-400 degrees for 10 to 15 minutes. This will crisp the wings a bit. Turn halfway through the cooking time. Allow the wings to cool for one to two minutes, just so you can touch them without burning your fingers!

Dip in olive oil and apply as much lemon pepper as you desire. We like a lot, so we pretty much coat them. You can dip it in a bowl of lemon pepper seasoning or sprinkle it on both sides. More control when you sprinkle.

Place the wings on a foil lined cookie sheet. Bake in a 425-degree oven for 10 to 15 minutes. Check the temperature with a meat thermometer. I find this always helpful when cooking any kind of meat.

These were the best lemon pepper wings I have ever had because they stay moist on the inside (the grill traps the moisture and crisps the outside) and you can put as much or as little lemon pepper on them as you desire.

You can make many varieties of wings - all starting with the grilling step - same seasoning (garlic, onion powder, pepper) and then add different sauces or flavoring prior to the baking step. Eg: spicy barbecue, sweet chili sauce, raspberry chipotle sauce (Jordan's favorite), etc.

Hope you enjoy!