

ANNA

Easy Chicken Wings With Chili Rub

Simple and delicious, and so easy to make.

Ingredients

2 pounds chicken wings

Chili rub

1 teaspoon cayenne pepper

2 tablespoons onion flakes

½ teaspoon freshly ground pepper

1 tablespoon sweet Hungarian paprika

1 tablespoon brown sugar

1 teaspoon sea salt

Serve with Devilled eggs (see recipe)

Preparation

Preheat oven to 425°F.

For rub, in large bowl, or large zip lock bag, mix all ingredients together. Add chicken and toss to coat each piece. Place chicken in single layer (don't crowd) on parchment-lined baking sheet. Bake 20 minutes, then turn chicken.

Reduce oven heat to 375°F and bake another 10 minutes. Drain liquid and place chicken in large bowl. Serves 4.

Note: Depending on the size of the wings, you may bake a little longer. Chicken is cooked when juices run clear and bone removes easily.