



# HULA-HULA CHICKEN WINGS

1 Tbsp. vegetable oil

25 chicken wings

2 Tbsp. **Hula-Hula Hawaiian Seasoning Blend**

**Sunset Gourmet's Smoky Sweet Grilling Sauce**

Place wings in a large bowl and sprinkle with a generous amount of **Hula-Hula Hawaiian Seasoning Blend**. Oil your grill racks and heat to medium heat, about 350°F. Put the wings in a single layer on the grill, cook for about 20-25 minutes total, lid closed. Use tongs to flip part way through cooking.

In the last few minutes of cooking brush lightly with **Sunset Gourmet's Smoky Sweet Grilling Sauce**. Sprinkle with a bit more **Hula-Hula Hawaiian Seasoning Blend** before serving.



- **Hula-Hula Hawaiian Seasoning Blend**
- **Sunset Gourmet's Smoky Sweet Grilling Sauce**