



SWEET & SPICY CHICKEN WINGS

Place wings in a large bowl and sprinkle with a generous amount of **Sweet Hickory BBQ Rub & Seasoning**.

Oil your grill racks and heat to medium heat, about 350°F.

Put the wings in a single layer on the grill over the heat. Cook the wings 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 **Peaches Pineapple & Peppers Grilling Sauce**. Sprinkle with coarse salt and black pepper.

Serve with **Classic Parmesan Ranch Dip**.



- Sweet Hickory BBQ Rub & Seasoning
- Peaches Pineapple & Peppers Grilling Sauce

- Classic Parmesan Ranch Dip Mix