
Grilled Buffalo Wings

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 4

1/3 cup Frank's Red Hot original sauce

1/4 cup unsalted butter, melted

1 teaspoon fresh rosemary, chopped

finely grated zest of 1 lemon

2 pounds chicken wings (about 10 whole wings), split at the wing joints (discard the wingtips or save for stock)

Kosher salt

freshly ground black pepper

oil for the grill

In a small bowl, whisk the hot sauce, butter, rosemary and lemon zest.

Heat a gas grill to medium high or prepare a medium-hot charcoal fire. Season the wings with 1 teaspoon salt and 1/4 teaspoon pepper.

Rub the grill grate with oil. Grill the wings, covered on a gas grill or uncovered over a charcoal fire, flipping every couple of minutes, until they're browned and crisp and completely cooked through, about 20 minutes. If there are flare-ups, move the wings to another part of the grill. If the wings begin to burn at any point, reduce the heat to medium or transfer the wings to a cooler part of the grill.

As the wings are done, transfer them to a large bowl. Stir the sauce and toss with the wings. Serve immediately with your favorite blue cheese dip and plenty of napkins.

Appetizer/Snacks