



## **Award Winner DJ Paul's BBQ Rub Jalapeno Chicken Wings**

### **Ingredients:**

10 Whole Chicken Wings  
6 Tbs. Award Winner DJ Paul's BBQ Rub  
3 Tbs. Olive Oil  
1 Tbs. Butter  
1/2 Fresh Jalapeno Pepper Diced

### **Directions:**

1. Preheat oven to 400 degrees.
2. Pat dry defrosted whole chicken wings with a paper towel.
3. Combine Olive Oil & 4 Tbs. Award Winner DJ Paul's BBQ Rub in a large sealed plastic bag.
4. Add Whole Chicken Wings into the sealed plastic bag; tossing together the mixture and wings until wings are completely drenched in sauce.
5. Let sealed plastic bag mixture marinate for a minimum of 30 min. inside of the refrigerator prior to cooking.
6. Remove wings from the refrigerator and let them come to room temperature before placing on hot grill.
7. Preheat grill to medium/high heat.
8. Place whole chicken wings onto grill; grilling each side for about 3-5 minutes or until browned & grill marks appear.
9. Transfer wings from the grill to a greased broiling pan and roast in the oven for 40 minutes total; turning wings half way through.
10. Remove wings from oven.
11. Add Butter, Fresh Jalapeno, & remaining 2 Tbs. of Award Winner DJ Paul's BBQ Rub to a very hot wok.
13. Toss Whole Chicken Wings in the wok with Butter and Jalapeno for about 3-5 minutes then serve.

Yield: 4 servings

Note: Dj Paul's RUB is a low sodium product.  
Add salt to taste.

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