

Rack Ragin' Hot Wings



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Method

In a bowl, mix all ingredients together and set aside. Place the wings in a baking dish and slow cook them in the oven for 30-45 minutes at 250 degrees. Transfer the wings to the grill and cook at 325 degrees (low heat) for at least 20 minutes before basting. Keep turning and basting wings. There is enough marinade to baste each side twice. For a blackened result, leave on the grill longer.

Ingredients

¼ Cup Olive Oil
3 Garlic Cloves Minced
2 T. Worcestershire Sauce
2 T. Red Wine Vinegar
3 T. Rack Ragin' Cajun Seasoning
4 T. Melted Butter
Black Pepper to taste
20 Chicken Wings



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