

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

1 pound chicken wings,  
drums and wings  
separated

10-12 cloves roasted  
garlic

1 teaspoon thyme

1 teaspoon mint

1 teaspoon rosemary

1 teaspoon oregano

½ teaspoon lemon zest

½ teaspoon dried garlic

½ teaspoon dried onion

½ teaspoon dried sweet  
maple seasoning

Extra virgin olive oil

Kosher salt

Freshly ground black  
pepper

## Preparation

**1** Fill a medium size stock pot or large saucepan about halfway with cold water. To the water, add your separated chicken wings and seasonings: roasted garlic, thyme, mint, rosemary, oregano, lemon zest, dried garlic, dried onion, sweet maple seasoning, Kosher salt, and ground black pepper. Give it a mix and cover with a tight fitting lid.

**2** Fire up your grill!

## Cook

**3** Over a medium heat, cook your seasoned wings for about 30 to 40 minutes.

**4** Once the wings are completely cooked through, use tongs and place them onto direct heat so the skin can crisp up and get grill marks. If your grill doesn't run super hot, we recommend giving the wings a quick pat-dry with paper towels so they achieve a better sear. Continue to turn the wings so they crisp evenly on both sides. This will take about two to three minutes to sear on a very high heat.

## Plating

**5** Remove your beautifully seared, crispy wings and season with your favorite flavors. We recommend additional chopped herbs, a little garlic oil, and a sprinkling of kosher salt.

Bete'avon!