

Gary's Crispy Grilled wings with Alaskan Umami BBQ Sauce

After years of experimenting with different methods and ingredients I have finally perfected what I believe are the best wings I have ever had. Crispy, flavorful, and just plain GOOD! The "Heavenly Hatch" rub elevates rather than masks the flavor of the chicken, the rice flour tends to stay crispier longer after being drenched in the sauce, and "Alaskan Umami sauce" was crowned #1 wing sauce in the World Sauce competition. Need I say more? I hope you agree with me.

Gary

1. Thaw the amount of wings you want to prepare.
2. Place in large stainless steel bowl, sprinkle heavily with "Trilby's Heavenly Hatch" Rub.
3. Toss to coat evenly.
4. Place in a large zip-lock bag, add ½ cup water, remove air and place in reefer overnight turning occasionally.
5. When you are ready to cook, drain wings in a colander and transfer to large stainless steel bowl.
6. Sprinkle heavily with Rice flour (no substitutes) and toss to coat.
7. Spread on a hot grill (or in an oven on a sheet pan) and spray with Pan to coat, turn over and spray the other side.
8. Grill or bake until Golden brown and delicious.
9. Place ¼ cup of "Alaskan Umami BBQ Sauce (mild, hot or extra hot) in a heatproof container and microwave until hot and thinned out. (or more as needed)
10. Place Crispy wings in the stainless steel bowl and pour thinned sauce over the wings.
11. Toss to coat
12. Serve.