



GRILLED HONEY CURRY CHICKEN WINGS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	5 MINS	60 MINS	4-6	HICKORY

INGREDIENTS

- 2 LBS CHICKEN WINGS
- 4 TBSP SOY SAUCE
- SALT, TO TASTE
- 1/4 CUP TRAEGER CHICKEN RUB
- 2 TBSP CURRY POWDER
- 1/2 CUP HONEY
- 1 TBSP LEMON JUICE

PREPARATION

Toss the wings with Traeger Chicken Rub.

When ready to cook, set the temperature to 350°F and preheat, lid closed for 15 minutes.

Place the wings directly on the grill grate and cook for 45-50 minutes.

For the Sauce: Bring honey, soy, and curry powder to a simmer over medium heat. Cook 5 minutes until it thickens a bit and finish with lemon juice and salt to taste.

Remove the wings from the grill and place in a medium bowl. Pour sauce over the top and toss to coat.

Serve with your favorite dipping sauce. Enjoy!