



## **Lemon Pepper Wings (Indirect Grilling - 12 Pounds of wings/34 wings)**

### **Dry Rub...**

- 6 TBS KOSHER SALT
- 6 TBS SUGAR
- 1/2 CUP OF BLACK PEPPER
- 2 TSP GROUND CORIANDER
- 3 TSP THYME

### **Wet Soak...**

- 2 TBS GARLIC PASTE
- 1 CUP OF WATER
- LEMON PEELS (OR LEMON ZEST)

### **Post Cook...**

- LEMON PEPPER SEASONING (TO TASTE)
- HALF A STICK OF BUTTER

Wash the wings in the wet soak, Take them out and sprinkle olive oil and dry rub on wings then place them on the grill until cooked and crispy.

In a pot or skillet add some lemon pepper (Not too much is needed) and butter and let it melt.

Drizzle melted butter onto wings, shake and serve.