

Memphis Dry Rub Wings

INGREDIENTS

- 1-2 pounds chicken wings
- 1 tablespoon olive oil
- 1-2 teaspoons BBQ seasoning or Memphis-style dry rub

DIRECTIONS

1. Preheat a grill to medium heat.
2. Toss the wings with olive oil and BBQ seasoning until evenly coated.
3. Grill for 20-25 minutes, flipping occasionally, until cooked through and lightly charred.
4. Serve warm or add directly to the grazing board.