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Roasted Tequila-Lime Wings

Amanda Haas

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Serves: 6 people

Ingredients

main

- 3 Pound Whole Chicken Wings
- 2 Teaspoon Ancho Chile Powder
- 2 Teaspoon Brown Sugar
- 1 Teaspoon Granulated Garlic
- 1 Teaspoon Ground Cumin
- 1 Teaspoon Kosher Salt
- 1 Teaspoon Chili Powder
- 2 Tablespoon Vegetable Oil

Glaze

- 1/4 Cup Honey
- 1/4 Cup Pineapple Juice
- 3 Tablespoon Tequila
- 1 1/2 Tablespoon Hot Sauce
- 1 1/2 Tablespoon Unsalted Butter
- 1 1/2 Tablespoon Fresh Lime Juice

Steps

1. When ready to cook, set the Traeger temperature 450°F and preheat with the lid closed for 15 minutes.
2. Pat the chicken wings dry. Cut off the wing tips and discard or save for making chicken stock. Separate the flats and drumettes.
3. In a medium bowl, whisk together the ancho chile powder, brown sugar, granulated garlic, cumin, salt, and chili powder. Add the vegetable oil and whisk to combine. Add the chicken wings and toss well to coat.
4. Place the wings directly on the grill grates. Insert the probe into the thickest part of a wing, avoiding the bone. Close the lid and cook, turning once, until the internal temperature reaches 155-160°F, about 20 minutes.
5. Meanwhile, make the glaze: In a small saucepan, combine the honey, pineapple juice, tequila, hot sauce, butter, and lime juice. Bring to a boil on the stovetop over medium heat, then cook reduced by about one third and beginning to thicken, about 3 minutes. Remove the glaze from the heat and cover to keep warm until ready to use.
6. Brush the wings with the glaze, then close the lid and continue cooking until the internal temperature reaches 165-175°F, about 5-10 minutes more.
7. Remove the wings from the grill and serve warm. Enjoy!