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# Firecracker Chicken Wings

## Description

A flavorful dry rub using a variety of spices, plus chipotle peppers and sweet chili glaze make this recipe perfect for your next party.

Total time: 1 hr 50 min Yield: 4 Servings

## Ingredients

- 2 Tbsp ground cumin
- 2 Tbsp chili powder
- 2 Tbsp smoked paprika
- 2 Tbsp ranch dressing mix
- 1 Tbsp garlic salt
- 1 tsp celery salt
- 2 tsp dried oregano
- 1 tsp ground cinnamon
- 20 pieces chicken wings (about 6 pounds)
- 5 Tbsp chipotle peppers in adobo sauce (finely minced)
- 12 oz sweet chili sauce
- 2 Tbsp tempura sauce
- 4 clove garlic
- 1 bunch cilantro

Prep Time: 1 hr 50 min Total Time: 1 hr 50 min

## Instructions

Prepare the dry rub by mixing ground cumin, chili powder, smoked paprika, dressing mix, garlic salt, celery salt, dried oregano and ground cinnamon together in a small bowl. In a large bowl rub the minced chipotle peppers in adobo sauce into the chicken wings using your hands. Next, add the dry rub generously, making sure to coat all sides of the chicken wings. Cover with foil and place in the refrigerator to marinate for 1 hour.

Preheat the oven to 450° F. Spray a large baking sheet pan with cooking spray. Line the marinated chicken wings evenly onto the sheet pan and pour any extra marinate over the wings. Place into the oven and bake for 25 to 30 minutes.

While the wings are cooking prepare the sweet chili glaze by pureeing the sweet chili sauce, tempura sauce, garlic cloves and a cilantro in a blender until smooth. During the last five minutes of chicken wing baking time, preheat your grill on high heat. Once the wings are done take them out of the oven and

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place the wings on the preheated grill, turning occasionally, until the chicken is seared and well-browned, 7 to 10 minutes. Place grilled wings in a large bowl pour chili glaze over them; toss well and enjoy

**Recipe brought to you by:**

Chef Ryan Covert

**Source:**

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