GRILLED SWEET & SPICY CHICKEN WINGS WITH LIME

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4 servings

¼ cup chili powder

¼ cup packed light brown sugar

1 teaspoon chipotle chili powder

Kosher salt and freshly ground black pepper

4 pounds chicken wings, split at the joint, wingtips removed and discarded

¼ cup vegetable oil

¼ cup fresh cilantro, chopped

1 lime, cut into wedges

**Directions:**

* Whisk together the chili powder, brown sugar, chipotle powder, 1 teaspoon salt, and ½ teaspoon pepper in a medium bowl to make a dry spice rub
* Place the wings in a large bowl, toss with the oil, and sprinkle with the dry spice rub
* Toss the wings to evenly coat, cover with plastic wrap, and refrigerate for 1 – 2 hours
* Prepare a grill for high heat
* Tear off four 18 x 18 inch sheets of heavy duty non-stick aluminum foil
* Remove the wings from the bowl, making sure to leave any excess liquid behind and divide the wings among the foil pieces, centering them on each piece in a single layer
* Sprinkle the wings with a generous pinch of salt and pepper
* Bring two opposite ends of the foil together and fold twice to seal, then fold in the other sides to create leak proof packets
* Grill over high heat, turning once, until the wings are cooked through, about 25 minutes
* Carefully open the packets - hot steam will escape
* Scatter the cilantro over the tops and serve with the lime wedges