



LEMON PEPPER CHICKEN WINGS

USING YOUR PIT BOSS PELLET GRILL

INGREDIENTS

- 4 pounds whole chicken wings
- 1/4 cup ground black pepper
- 2-3 tablespoon lemon zest
- 2 teaspoons ground coriander
- 2 teaspoons garlic powder
- 1 teaspoon salt

DIRECTIONS

Prep Time: 15 minutes
Cook Time: 30 minutes
Serves: 4

Set your Pit Boss grill to 'smoke' with the lid open until a fire is established in the burn pot. Preheat to 400°F.

In a small bowl, mix the ground pepper, lemon zest, and other dry ingredients together.

Place the chicken wings in a separate bowl and drizzle with olive oil until lightly coated. Put the chicken wings in the seasoning mixture and toss with your hands until seasoned to your liking.

Place wings on the grill and cook for approximately 30 minutes, flipping intermittently until crispy.

Remove from the grill and serve immediately.

NOTES
