



Sea Salt & Vinegar Chicken Wings



A chicken wing recipe inspired by a popular potato chip flavor.

Servings: 10

Prep Time: 30 minutes

Baking Time: 60 minutes

Ingredients

- 5 lbs chicken wing pieces
- 2 1/2 cups apple cider vinegar
- 1/2 cup extra virgin olive oil
- 5 tablespoons sea salt
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoon granulated sugar
- 1 bottle malt vinegar (*optional*)

Cooking Instructions

1. In a large plastic or ceramic bowl, combine the vinegar, olive oil, sea salt, garlic powder, onion powder and sugar for the marinade. Mix thoroughly making sure that the salt is fully dissolved.
2. If you purchased whole wings, clip off the wing tips at the joint, then cut the joint between the drumette and flat so you have two pieces per wing. Place them in an extra large resealable bag or two 1 gallon bags.
3. Set aside 1/2 cup of the marinade for basting and add the rest of the marinade to the bag of wings, or evenly distribute it between two bags. Make sure they are coated thoroughly and remove as much air from the bag(s) as possible. Place the wings in the refrigerator for at least 2 hours.
4. Heat the grill to 350°F (177°C) and set it up for indirect cooking (roasting). Place the wings on the grill and discard the marinade from the bag(s). Roast the wings for 30 minutes and baste with the remaining marinade. Flip the wings as needed until both sides are golden brown.
5. Serve immediately with malt vinegar (sprinkle individual wing pieces for added tartness if desired), celery and your favorite dressing (ranch or blue cheese are excellent choices).

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