


HOW TO USE · CHICKEN DUST SEASONING

# KETTLE BBQ CHICKEN WINGS

*Dust, rest, then cook over indirect heat and finish with a crisp.*

| SERVES | PREP | COOK |
|---|---|---|
| 4 | 10 min + 30 min resting | 45 min |

## INGREDIENTS

- 1 kg chicken wings
- 3 tbsp Chicken Dust Seasoning (about 25 g, or 1½ tbsp per 500 g)
- 1 tbsp oil
- To serve: lemon wedges and a dipping sauce




## METHOD (kettle BBQ)

1. Pat the wings very dry. Toss with the oil, then with the Chicken Dust until evenly coated.
2. Rest in the fridge (5°C or below) for 30 minutes, or up to overnight.
3. Set up the kettle for indirect heat at about 180–200°C: coals banked on one side, top vent open.
4. Put the wings on the cool side with the lid on. Cook 35–40 minutes, turning every 15 minutes.
5. Slide the wings over the coals for the last 2–3 minutes a side to crisp up. Watch them, as sugars scorch.
6. Check the thickest wing reaches 75°C. Rest 5 minutes, then serve.

# KETTLE BBQ CHICKEN WINGS

## AIR FRYER METHOD

200°C · 20–24 min

*Same wings*

1. Heat the air fryer to 200°C. Lightly spray the basket with oil.
2. Add the dusted wings in a single layer, not crowded. Cook in batches if needed.
3. Cook 20–24 minutes, flipping halfway, until golden and crisp.
4. Check the thickest wing reaches 75°C. Rest 5 minutes.

## BBQ / GRILL OPTION

180–200°C · 35–45 min

***Instead of wings: drumsticks on a hooded BBQ***

1. Dust drumsticks the same way. Set a hooded BBQ to 180–200°C with one side off.
2. Cook over the off side, lid down, for 35–45 minutes, turning every 15 minutes.
3. Move over the flame for 1–2 minutes a side to crisp the skin.
4. Check the thickest part (not touching bone) reaches 75°C. Rest 5 minutes.

## SMOKER OPTION

160–175°C · 60–75 min

***Instead of wings: smoked thighs***

1. Dust bone-in, skin-on chicken thighs and rest them in the fridge for 30 minutes.
2. Smoke at 160–175°C with apple, cherry or pecan for 60–75 minutes, until the skin is golden.
3. Check the thickest part (not touching bone) reaches 75°C. Rest 5 minutes.

## OTHER WAYS TO USE IT

- → Buttermilk marinade: mix with buttermilk, coat chicken, then dredge in seasoned flour for crispy chicken.
- → Stir into plain flour or breadcrumbs for a seasoned crumb.
- → Sprinkle over chips, wedges or vegetables.

**SALT** This blend already contains salt, so taste before adding any more.