

HOW TO USE · DRY RUB CHICKEN WINGS

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A smoky, slightly sweet dry rub that sticks to chicken wings and browns in the oven.

SERVES	PREP	COOK
4	10 min	40 min

INGREDIENTS

- 1 kg chicken wings
- 1 tbsp oil
- 2 tbsp Dry Rub Chicken Wings seasoning



METHOD (oven)

1. Pat the wings dry. Toss with the oil and seasoning until evenly coated.
2. Spread on a lined tray and roast at 200°C fan-forced for 35–40 minutes, turning once, until browned and cooked through.
3. Rest 5 minutes and serve with a dipping sauce and slaw or corn.

DRY RUB CHICKEN WINGS

ON THE BARBECUE

medium · 25–30 min

With a little char

1. Coat the wings as on the front.
2. Cook on a medium barbecue with the lid down, turning now and then, until cooked through.
3. Move to a hotter spot for the last few minutes if you want more colour.

AIR-FRYER WINGS

200°C · 20–25 min

Smaller batch

1. Coat 500 g wings as on the front.
2. Air-fry at 200°C for 20–25 minutes, shaking once, until cooked through.
3. Serve straight away.

CHICKEN DRUMSTICKS

200°C fan · 40–45 min

Same rub, bigger pieces

1. Toss 1 kg drumsticks with 1 tbsp oil and 2 tbsp of the seasoning.
2. Roast at 200°C fan-forced until cooked through, turning once.
3. Rest and serve.

OTHER WAYS TO USE IT

→ Use the same rub on chicken thighs or a whole spatchcocked chicken.

→ Sprinkle a little over roast potatoes.

→ Mix 1 tsp through mayonnaise for a dipping sauce.

ALLERGENS May be present: Soy, Gluten, Mustard, Sesame.
SALT This blend contains salt, so taste before adding any more.