

Lemon Pepper, Garlic & Rosemary Chicken Wings

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Ingredients

Yield: 4 to 5 Pounds of Wings

- 4 to 5 Pounds Chicken Wings, cleaned and pat dry
- ½ Cup Fresh Lemon Juice
- 1/3 Cup Garlic Flavored Extra Virgin Olive Oil or Regular Extra Virgin Olive Oil
- 1/3 Cup Fresh Rosemary Leaves
- 1 Whole Head Garlic (about 8-10 Cloves), roughly chopped
- 3 Tablespoons Grand Diamond Seasoning Lemon Pepper
- 1 Tablespoon Smoked Paprika

Directions

NOTE: The recipe was cooked on a grill. The wings can be cooked on the grill off direct heat or in a preheated oven at 350 or 375 degrees until the internal temperature reads 165 degrees when taken with an instant read thermometer.

Make sure the wings are pat dry with a clean paper towel. Place the wings in a large resealable bag or large bowl that has a tight lid. Set aside.

Use a blender or food processor to make the marinade. Combine the lemon juice, olive oil, rosemary leaves, garlic, lemon pepper and smoked paprika. Blend until the rosemary and garlic are somewhat finely minced.

Pour the marinade over the wings and mix well. Place a lid on the bowl, or seal the bag. Marinate for 8 to 10 hours in the refrigerator. The wings can be tossed around the bowl, or bag, ever 2 to 3 hours to ensure the chicken is evenly marinated if desired.

Preheat a grill and try to maintain the temperature at 300 degrees. Place the wings on the grill with the skin-side facing down. Add some of the marinade to each wing between the first and second joint. Close the lid on the grill and cook for 5 minutes. Turn the wings over, skin-side up, and place more of the marinade on top. (**Note:** Any marinade that has been used up to this point, **MUST BE DISCARDED.**) Close the lid to the grill and cook for about 40 minutes or until the wings reach an internal temperature of 165 degrees.

Serve and enjoy!

