

Grilled Chicken Wings

by [LENA ABRAHAM](#)

JAN 19, 2022

[JUMP TO RECIPE](#)**YIELDS: 4 SERVINGS****PREP TIME: 0 HOURS 10 MINS****TOTAL TIME: 0 HOURS 35 MINS**

INGREDIENTS

FOR THE WINGS

Zest of 1 lemon

2 tsp. kosher salt

1 tsp. smoked paprika

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. dried thyme

1/4 tsp. cayenne

2 lb. chicken wings

Vegetable oil, for grill

FOR THE SAUCE

1/2 c. mayonnaise

Juice of 1/2 lemon

1 tbsp. Dijon mustard

2 tsp. horseradish

2 tsp. freshly chopped chives

1 tsp. hot sauce, such as Crystal

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DIRECTIONS

- 1** Make wings: In a medium bowl, whisk together lemon zest, salt, paprika, garlic powder, onion powder, thyme, and cayenne. Pat chicken wings dry and place in a large bowl. Add spice mixture and toss to coat.
- 2** Heat grill or grill pan to medium heat. Oil grill grates with vegetable oil. Add wings and cook, stirring occasionally, until skin is crisp and meat is cooked through, 15 to 20 minutes.
- 3** Meanwhile, make sauce: In a medium bowl, whisk together mayo, lemon juice, mustard, horseradish, chives, and hot sauce.
- 4** Serve wings hot with dipping sauce.

LENA ABRAHAM Senior Food Editor

Lena Abraham is the Senior Food Editor at Delish, where she develops and styles recipes for video and photo, and also stays on top of current food trends.

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Ian Wolvaardt · 23 February, 2020

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★★★★★

I've done wings many different ways before, everything from sticky Asian to Texan BBQ, but if you want quick and delicious... nothing beats this recipe. I will be making these again and again. Thank you for making my friends think I'm a chef!

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John W. Browning · 27 April, 2020

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★★★★★

Well that was different and really good. My wife loved them.

This was the first time I have grilled my chicken wings. It won't be the last. I will have to come up with a way to do my garlic Parmesan wings on the grill.

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Andrew Kearns · 8 June, 2020

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★★★★★