

Dill Pickle Chicken Wings

Dill Pickle Chicken Wings will be your new favorite wing! Baked Chicken Wings get a dill pickle twist with pickle brine. The family will love them!

★★★★★ 4.8 from 88 votes



PREP TIME

4 hrs 10 mins

COOK TIME

35 mins

TOTAL TIME

4 hrs 45 mins



COURSE

Easy Appetizer
Recipes, Main
Dishes

CUISINE

American



SERVINGS

4 Servings

INGREDIENTS

Ingredients:

- 3 pounds chicken party wings
- 2 cups dill pickle juice/brine
- 2 tablespoons oil with a high smoke point like avocado
- 2 teaspoons dried dill
- 1 teaspoon granulated garlic
- 1 teaspoon fresh cracked black pepper
- 1/2 teaspoon salt

INSTRUCTIONS

1. Place chicken in a shallow dish or resealable plastic bag. Pour pickle juice over the top and try to ensure all chicken is submerged. Cover and refrigerate for 2 - 4 hours.
2. Remove from fridge, rinse and pat dry.

3. Preheat oven to 425 degrees. Place a cooling rack on top of a baking sheet and set aside.
4. In a small bowl whisk together oil, dill, granulated garlic, salt and pepper.
5. Pour mixture over wings and toss to coat.
6. Place wings on prepared baking sheet and bake 25 minutes. Turn and bake an additional 10 - 15 minutes or until golden brown and cooked through.
7. Serve with ranch dip.



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Keywords: baked chicken wings, chicken wings, dill pickle