

GUASTELLO'S VILLAGE MARKET

Epic Dry-Rubbed Baked Chicken Wings

Serves 6

Ingredients

EPIC DRY RUB:

1/2 Tbsp ancho chile pepper
1/2 Tbsp smoked paprika
1/2 Tbsp onion powder
1/2 Tbsp kosher salt
3/4 Tbsp light brown sugar, packed
3/4 tsp chili powder
3/4 tsp paprika
3/4 tsp cumin
1/2 tsp garlic powder
1/2 tsp cayenne pepper (less if you're worried about the heat level)
1/2 tsp dried mustard powder
1/4 tsp black pepper
1/4 tsp dried oregano
1/4 tsp dried ground thyme

WINGS:

4 lbs chicken wings, thawed completely if using a frozen bag
2 Tbsp vegetable or canola oil

CREAMY GORGONZOLA SAUCE:

1/2 cup mayonnaise
3-6 Tbsp buttermilk
1/4 cup sour cream
2 -3 oz crumbled gorgonzola cheese
1 clove garlic, grated
1/2 Tbsp lemon juice
1/4 tsp black pepper
1/4 tsp kosher salt

Preheat oven to 400 F degrees. Line a large baking sheet with 2 sheets of aluminum foil (or 1 heavy duty sheet). Top that with an oven safe cooling rack and spray it with non-stick cooking spray and set aside.

Combine all dry rub ingredients in a small mixing bowl, set aside. In a large mixing bowl, add chicken wings and vegetable oil. Use a rubber spatula to toss gently to coat.

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Sprinkle in about half to 2/3 of the dry rub mixture and use your hands to massage it into all of the chicken wings, coating evenly. Feel free to use all the dry rub, but for a coating like in the photos, 1/2-2/3 of the mixture does just fine.

Add chicken wings to prepared baking sheet and bake for 45 minutes.

MAKE GORGONZOLA SAUCE:

To your food processor or blender, add mayo, buttermilk, sour cream, 1.5 oz of the gorgonzola cheese, garlic, lemon juice, pepper and salt. Process until smooth.

Transfer to serving bowl and stir in remaining gorgonzola cheese. Cover with plastic wrap and refrigerate until ready to use.

Credit: thechunkychef.com