



# Cajun Kick Dry Rub Wings

*This recipe brings together the bold spirit of classic Cajun seasoning with the crisp, smoky finish only the grill can deliver. The wings come off the heat with a vibrant, savory crust that builds in flavor with every bite, giving you a fresh take on a fan-favorite style.*

*It's a familiar spice profile, reimagined just enough to make these wings an irresistible addition to any game-day spread.*

## INGREDIENTS

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### For the Wings

- 2 pounds chicken wings (drumettes and flats)
- 1 tbsp baking powder
- 1 tbsp butter, melted

### For the Sauce

- 1 tbsp paprika
- 1 tsp black pepper
- $\frac{3}{4}$  tsp garlic powder
- $\frac{1}{2}$  tsp coarse salt
- $\frac{1}{2}$  tsp onion powder
- $\frac{1}{4}$  tsp cayenne pepper
- $\frac{1}{4}$  tsp dried oregano
- $\frac{1}{4}$  tsp dried thyme

# INSTRUCTIONS

- **Mix the Cajun Seasoning**

In a small bowl, combine paprika, pepper, garlic powder, salt, onion powder, cayenne, oregano, and thyme.

- **Make the Thai Sweet Heat Sauce**

In a small saucepan on the side burner over medium heat, combine all the sauce ingredients. Warm for 2–3 minutes, stirring occasionally.

- **Preheat the Grill**

Heat grill to medium (350°F).

- **Grill the Wings**

Place wings on the grill slightly crowded together so they gently steam and stay juicy. Grill for 20 minutes, flipping every 5 minutes.

- **Crisp at Higher Heat**

Increase heat to medium-high (375–400°F). Spread wings out so they're no longer touching. Grill an additional 5 minutes, flipping once, until skins are crisp.

- **Serve**

Enjoy hot off the grill and serve with ranch or blue cheese if desired.