



Grilled Garlicky Lemon Pepper Parmesan Wings

This recipe is a fresh take on two timeless favorites: tangy lemon pepper wings and rich, garlicky parmesan.

By bringing them together on the grill, you get the best of both worlds: crispy, flame-kissed wings coated in a buttery finish. It's a familiar duo, reimagined with a twist that makes them irresistible for game day.

INGREDIENTS

For the Wings

- 2 pounds chicken wings (drumettes and flats)
- 1 tablespoon olive oil
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 ½ teaspoons salt
- 1 ½ teaspoons pepper
- 1 teaspoon paprika
- ½ teaspoon red pepper flakes

For the Sauce

- 8 cloves garlic, finely minced
- 1 stick unsalted butter
- ¾ cup parmesan cheese, finely grated
- 4 tablespoons lemon pepper seasoning
- Juice of ½ lemon
- Zest of 1 lemon
- ¼ cup fresh parsley, chopped (optional)

INSTRUCTIONS

- **Season the Wings**

In a large bowl, toss the chicken wings with olive oil. Add onion powder, garlic powder, salt, pepper, paprika, and red pepper flakes.

Mix until all wings are evenly coated.

- **Preheat the Grill**

Heat grill to medium (350°F).

- **Grill the Wings**

Place the wings on the grill slightly crowded together so they gently steam and stay juicy.

Grill for 20 minutes, flipping every 5 minutes.

- **Make the Lemon Pepper Garlic Parm Butter Sauce**

While the wings grill, melt the butter in a saucepan over medium heat.

Add garlic and lemon zest, cooking 2–3 minutes until fragrant but not browned.

- **Sauce Toss (Round 1)**

Transfer wings to a bowl and toss with half the sauce.

- **Crisp the Wings**

Increase grill heat to medium-high (375–400°F).

Return wings to the grill and cook 1–2 minutes per side until the edges crisp and caramelize slightly.

- **Final Sauce Toss**

Remove wings and toss with the remaining sauce.

- **Serve**

Plate and garnish with extra parmesan and chopped parsley if desired.