



**JOE LASHER and KAITLYN BAKER**

*Blackbird Chicken Wings*

---

**Shopping List:**

2 lbs wings, flats and drums  
1 bottle of Kaitlyn Baker's "Blackbird Hot Sauce"  
1 cup honey  
½ stick butter  
½ cup chunky blue cheese dressing  
Celery stalks  
Epic Dry Rub ingredients:  
½ cup Paprika  
½ cup Salt  
½ cup Sugar  
½ cup Granulated Garlic  
¼ cup Granulated Onion  
¼ cup Chili  
¼ cup Cumin  
2 Tbsp Black Pepper  
2 Tbsp Dry Mustard  
1 Tbsp Cayenne Pepper

**Cooking Instructions:**

Preheat grill to high heat. Lightly coat wings with olive oil and coat with dry rub. Let sit on drying rack for 30 minutes. Cook wings over direct heat turning frequently until internal temp of 160-165. To make the "Blackbird" wing sauce, heat a small saucepan to medium heat, melt butter then add honey and entire bottle of Blackbird hot sauce. Reduce to low heat and stir occasionally until all ingredients are blended together. Pour sauce over wings in large mixing bowl and toss until coated thoroughly. Serve with chunky blue cheese and celery.