Makes 40 wings or 4 to 6 servings

> 2 tbsp. freshly ground black pepper

Great Ideas

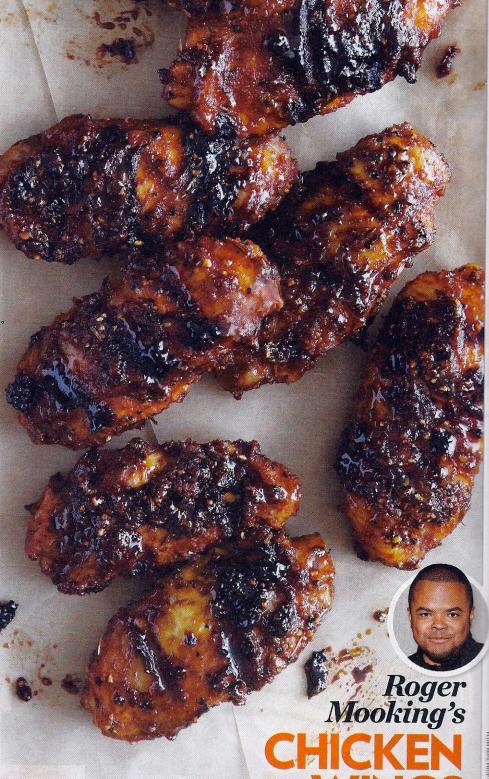
- 1 tbsp. each of hot paprika, sweet paprika, garlic powder, onion powder, dried thyme, dry mustard, and file powder (optional)
- 1 tsp. ground red pepper

Kosher salt .

- 20 chicken wings (about 4 lbs.)
- 1. Preheat one side of grill to 350° to 400° (medium-high) heat. Cut off wing tips and discard; cut wings in half at joint.
- 2. Combine pepper, next 6 ingredients, file powder, if desired, ground red pepper and kosher salt, as desired, in a large bowl. Add chicken; toss to coat evenly.
- 3. Arrange wings on oiled grill rack over lit side of grill (direct heat), and grill with lid closed. approximately 3 to 4 minutes on each side. Move wings over to unlit side of grill (indirect heat); cook 4 to 5 minutes on each side or until meat is no longer pink at the bone and fully cooked. Serve immediately with your favorite dipping sauce.

Recipe adapted from Roger Mooking's Cajun Blackened Steak

Man Fire Food airs Mondays at 9:30 p.m. ET/7:30 p.m. PT on Cooking Channel.



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The Cooking Channel host spices up the grill

with a crowd-pleaser 'packed with flavor'