

CAJUN WINGS

Makes 40 wings
or 4 to 6 servings

- 2 tbsp. freshly ground black pepper
- 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.



Roger Mooking's CHICKEN WINGS

The Cooking Channel host spices up the grill with a crowd-pleaser 'packed with flavor'