

Brian's Grilled Hot Chicken Wings

(serves 2 to 4)

Ingredients

- 8 to 10 chicken wings
- Salt and pepper
- ¼ cup vegetable oil
- 1 cup favorite hot sauce (additional for serving)

Directions

1. Preheat grill to high.
2. Set out meat for ½ hour to bring to room temperature.
3. Season chicken wings with salt and pepper.
4. Coat with olive oil.
5. Coat with hot sauce.
6. Put wings on grill, skin side down.
7. Grill until golden brown on both sides (about 5 minutes per side).
8. Wings will be done when they easily come apart and juices run clear.
9. Remove from grill; serve with additional hot sauce.