

KOSMOS KICKIN' CHICKEN WINGS

INGREDIENTS:

- **SPLIT CHICKEN WINGS**
- **Kosmos Q Wing Sauce** (your choice - General Tso, Spicy Garlic, Garlic Parmesan, Classic Buffalo, Honey Habanero)

DIRECTIONS:

1. Preheat your wood pellet grill to 300 degrees F.
If you are using a gas grill, set it up for 350 F (medium direct heat)
2. Place chicken wings directly on the grates for 30 mins - turning at the 15 minute mark.
3. Remove from the grill and place into however many bowls as sauce sauces you are using. Toss wings to coat with the Kosmos Q Wing Sauce...ENJOY!



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