



## Baked Garlic Parmesan Wings

Recipe and photo from traegergrills.com.



### Ingredients

#### **Chicken Wings:**

5 lbs chicken wings  
1/2 cup traeger chicken rub

#### **Sauce:**

1 cup butter  
10 cloves garlic, finely diced  
2 tbsp Traeger chicken rub

#### **Garnish:**

1 cup Parmesan cheese, shredded  
3 tbsp parsley, chopped

### Preparation

When ready to cook, start the [Traeger](#) grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 450 degrees F (set to 500 degrees F if using a WiFi-enabled grill) and preheat, lid closed, for 10 to 15 minutes.

In a large bowl, toss the wings with 1/2 cup of the Traeger Chicken Rub.

Place on grill and cook for 10 minutes. Flip wings and cook for an additional 10 minutes. Check the internal temperature of the wings, finished desired temperature is 165-180 degrees F.

To make the garlic sauce: While the chicken is cooking, combine butter, garlic and remaining rub in a medium sized saucepan and cook over medium heat on a stove top. Cook sauce for 8-10 minutes, stirring occasionally.

When wings are finished cooking, remove from grill and place in a large bowl. Toss wings with the garlic sauce, parmesan cheese and parsley. Serve and enjoy!

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