

'Tis the 'Season' for Wing-A-Lings

COMMUNITY

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'Tis the season, as they say, so why not add some spice into your kitchen. Wing-A-Lings has a variety of dry rubs to help add some flavor to the season.

Known for their award-winning chicken wing dry rub with over 18 ingredients, owner Shanin Stoddard demonstrates his simple technique to get the perfect wings. Not only are they delicious but a healthier alternative to your standard wing. Rather than frying the wings, the dry rubs add a ton of flavor while the chicken bakes. Also, Wing-A-Lings Dry Rubs contain significantly less salt than your average seasoning or sauce.

While everyone has a different spice preference when it comes to their meat, Stoddard notes using the signature 'Chicken Wing Rub' as a pre-rub. Use a generous amount to fully coat the wings. Add them to a baking sheet that has been sprayed with a non-stick spray of your choice. Bake at 400 degrees and start checking on them after 40 minutes. Each oven is different so use a meat thermometer to check that the interior temperature is 165 degrees. Once they've baked, you can choose to add a bit of spice with the Clyde's Cajun mix or a less spicy topper with the Bone Dust Dry Rub.

To make the shopping a bit easier for the chicken wing lover in your life, Wing-A-Lings is offering a special gift box that contains the three dry rubs Stoddard used in his demonstration. It also has a recipe so you can recreate the wings you see here.