

Rotisserie Master Wings

Dry rub Ingredients:

- 2 tablespoons Hungarian paprika (Hungarian hot paprika if desired)
 - 1 teaspoons Garlic powder
 - 1 teaspoons Onion powder
 - 1 teaspoons Lemon pepper
- 2 tablespoons Rotisserie chicken seasoning
 - 2 tablespoons Barbecue seasoning
 - 1 teaspoons Seasoning salt

Preparation:

Lightly sprinkle all seasonings on both sides of wings. Refrigerate 4 – 8 hours. Load on the skewers (Meat prongs not necessary with 3 part wings). Then place all loaded skewers on the rotisserie master unit, Cooking time varies. Recommended cook time is approx. 60 to 75 minutes in Kettle grill rotisserie. 30 to 60 minutes on Gas grill.

For best results, cook LOW and SLOW!

The lower the heat, and the longer they cook, the better they taste!