

BBQ Chicken Wings & Cheeseburger Platter - The Ultimate Party Feast

BBQ Chicken Wings & Cheeseburger Platter ???



OVEN
400°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

? BBQ Chicken Wings:

1 lb chicken wings

¾ cup BBQ sauce

1 tbsp honey

1 tsp smoked paprika

Salt & pepper to taste

? Cheeseburgers:

2 burger patties (beef or chicken)

2 burger buns

2 slices cheddar cheese

Lettuce, mayo, ketchup (for topping)

? Sides:

French fries

Ketchup or your favorite dipping sauce

Ingredient Tips & Swaps:

BBQ Sauce: Use your favorite-smoky, spicy, or sweet. Try a chipotle blend for kick.

Wings: Drumettes or flats work great; adjust cooking time as needed.

Buns: Brioche or potato rolls add a gourmet touch.

Cheese: Cheddar is classic, but pepper jack, Swiss, or American all melt beautifully.

Fries: Homemade, frozen, or even Totchos if you want to shake things up!

Instructions:

1. Cook the Wings:

Preheat oven to 400°F (200°C).

Season wings with smoked paprika, salt, and pepper.

Bake on a foil-lined tray for 20-25 minutes until golden.

Toss in BBQ sauce and honey, then return to the oven for 5 more minutes to glaze.

2. Grill the Cheeseburgers:

Grill or pan-fry patties over medium heat until fully cooked and juicy.

Add cheese in the last minute to melt.

Toast burger buns, then assemble with lettuce, mayo, and ketchup.

3. Crisp the Fries:

Bake or fry French fries until golden and crispy.

Season with salt while hot.

4. Assemble the Platter:

Arrange BBQ wings, cheeseburgers, and fries on a large tray.

DIRECTIONS

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2. Season wings with smoked paprika, salt, and pepper.
3. Bake on a foil-lined tray for 20-25 minutes until golden.
4. Toss in BBQ sauce and honey, then return to the oven for 5 more minutes to glaze.
5. Grill the Cheeseburgers: Grill or pan-fry patties over medium heat until fully cooked and juicy.
6. Add cheese in the last minute to melt.
7. Toast burger buns, then assemble with lettuce, mayo, and ketchup.
8. Crisp the Fries: Bake or fry French fries until golden and crispy.
9. Season with salt while hot.
10. Assemble the Platter: Arrange BBQ wings, cheeseburgers, and fries on a large tray.
11. Add dipping sauces like : Beer Cheese Dip or spicy ranch.
12. Tips for Success: Line your baking tray for easy cleanup after wings.
13. Rest the burgers a minute or two before assembling so juices settle.
14. Keep fries hot by serving them last or using a warming tray if prepping ahead.
15. Serving Suggestions: This platter is perfect for:
16. Game nights and movie marathons.
17. Backyard BB: Qs and cookouts.
18. Casual weekend dinners or birthday feasts.
19. Pair it with:

20. Dorito : Casserole for a spicy crunch.
21. Sheet : Pan Quesadillas for a Tex-Mex twist.
22. A self-serve : Walking Taco Bar for a build-your-own feast setup.
23. Storage & Leftover Tips: Wings & Burgers: Store in an airtight container in the fridge for up to 3 days. Reheat in the oven to maintain texture.
24. Fries: Best fresh, but you can reheat in the oven or air fryer for crispiness.
25. Make : Ahead: Prep components ahead and assemble just before serving.

TIPS FOR SUCCESS

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Keep fries hot by serving them last or using a warming tray if prepping ahead.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bbq-chicken-wings-cheeseburger-platter-the-ultimate-party-feast/>