

Best Sticky Grilled Wings: Easy, Flavorful & Irresistibly Glazed

To create these irresistible sticky grilled wings, you'll need:



TIME
5-7 min

METHOD
Air fryer

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INGREDIENTS

To create these irresistible sticky grilled wings, you'll need:

For the Chicken Wings: 3 pounds chicken wings, cut into "flats" and "drumettes" (wing tips discarded)

DIRECTIONS

1. preparation with a fantastic sweet and savory glaze, making it incredibly easy to bring that coveted barbecue joint flavor right to your backyard. Get ready for finger-licking good wings that will disappear in minutes!
2. Why I : Love This Recipe
3. What makes these : Sticky Grilled Wings my absolute favorite? It's the perfect harmony of textures and tastes. The grill imparts a wonderful smoky essence and those satisfying charred bits, while the simple pre-seasoning helps crisp up the skin. But the real magic happens with the glaze. It's a balance of sweet, savory, and a hint of tang, which, when brushed on the wings during the final stages of grilling, caramelizes into that irresistible, glossy, sticky coating. The ease of this recipe also makes it a winner - no deep frying, just straightforward grilling, and a marinade/glaze that comes together with minimal effort. They're perfect for game day, summer cookouts, or a casual weeknight meal, always leaving everyone reaching for more.
4. List of : Ingredients
5. To create these irresistible sticky grilled wings, you'll need:
6. For the : Chicken Wings:
7. 3 pounds chicken wings, cut into "flats" and "drumettes" (wing tips discarded)
8. 1 teaspoon salt
9. 1/2 teaspoon black pepper
10. 1/2 teaspoon garlic powder

11. 1/4 teaspoon baking powder (aluminum-free, optional, for extra crispy skin)
12. For the : Sticky Glaze:
13. 1/2 cup honey
14. 1/4 cup soy sauce (low sodium preferred)
15. 2 tablespoons ketchup
16. 1 tablespoon rice vinegar (or apple cider vinegar)
17. 1 tablespoon brown sugar (packed)
18. 1 teaspoon grated fresh ginger (or 1/2 teaspoon ground ginger)
19. 2 cloves garlic, minced
20. 1/2 teaspoon red pepper flakes (optional, for a kick)
21. For : Grilling:
22. Vegetable oil, for greasing grill grates
23. Optional : Garnish:
24. Toasted sesame seeds
25. Sliced green onions or fresh cilantro

SWAPS & NOTES

Chicken Wings: Look for "party wings" which are usually pre-cut.

If you buy whole wings, simply cut them at the joint to separate the drumette and flat, and discard the small wing tip.

Pat them very dry before seasoning for crispy skin.

Baking Powder: A small amount of aluminum-free baking powder mixed with the dry seasoning is a fantastic trick for extra crispy skin on grilled wings.

TIPS FOR SUCCESS

Dry Wings = Crispy Skin: Patting the chicken wings very dry with paper towels is the fundamental first step for achieving crispy grilled skin.

Baking Powder Trick: Don't skip the aluminum-free baking powder if you want extra crispy grilled wings.

Consistent Heat: Maintain a medium-high heat on your grill.

Too low, and they won't crisp; too high, and they'll burn before cooking through.

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

Original recipe: <https://chefmaniac.com/best-sticky-grilled-wings-easy-flavorful-irresistibly-glazed/>