

Crispy Dry Rub Chicken Wings: Baked to Perfection

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OVEN
400°F

TIME
45 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 lbs chicken wings , split at joints,

DIRECTIONS

1. method to achieve an incredibly crunchy skin, all coated in a bold, smoky, and savory dry rub. It's a healthier, cleaner, and arguably more delicious way to enjoy your favorite party food.
2. Why I love : This Recipe
3. I'm a huge fan of recipes that deliver big on flavor with a simple cooking technique, and this one is a true hero in my kitchen. What I love most is the secret to their success: a wire rack. Baking the wings on a rack allows hot air to circulate around every single wing, ensuring the skin gets perfectly crispy on all sides without having to flip them constantly. The dry rub is the star of the show. It's a masterful blend of smoky paprika, savory spices, and a hint of brown sugar that caramelizes as it bakes. This recipe is a perfect example of how minimal effort can lead to spectacular results.
4. Ingredients
5. chicken wings
6. , split at joints, tips removed
7. 2 tablespoons
8. 1 tablespoon
9. smoked paprika
10. garlic powder
11. onion powder
12. 1 teaspoon
13. ground cumin
14. chili powder
15. dried oregano

16. brown sugar
17. 1/2 teaspoon
18. black pepper
19. cayenne pepper
20. (optional, for extra heat)
21. Swaps and : Notes
22. : This recipe is written for chicken wingettes and drumettes. If you're using whole wings, the baking time may need to be adjusted. You can also use other cuts of chicken, such as thighs or drumsticks, but they will require a longer cooking time.
23. : The combination of spices in this recipe is perfect for a classic, smoky flavor. You can customize the rub to your liking. For a different flavor profile, you could add a pinch of mustard powder or a little cinnamon for a subtle warmth. For a non-spicy version, simply omit the cayenne pepper.
24. Brown : Sugar
25. : The brown sugar is a key ingredient. It adds a touch of sweetness that balances the savory spices and helps the rub caramelize and form a beautiful, golden crust.

SWAPS & NOTES

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TIPS FOR SUCCESS

Dry Wings Are Best : Patting the wings dry is the most important step for getting crispy skin.

The less moisture on the surface, the better they will crisp up.

Use a Wire Rack : Don't skip the wire rack!

It allows the hot air to circulate, which is essential for a crispy, non-soggy wing.

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

Original recipe: <https://chefmaniac.com/crispy-dry-rub-chicken-wings-baked-to-perfection/>