

## Oaxacan Bar-B-Q Wings (Aztec Rub)

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With some extra time during preparation and careful nurturing on the grill, you'll have an incredible party appetizer or a great feast for two.

### Ingredients

- ü 12 whole wings
- ü 1/3 cup Aztec Rustica Rub
- ü Your favorite BBQ sauce
- ü A functional grill!

### Preparation

Remove wing tips and cut tendon between the two wing parts (the drumette and wingette specifically).

Place in a large bowl and add 1/3 cups or so of Aztec Rustica Rub.

Stir vigorously or, better yet, mix lovingly with your hands until evenly coated.

Wash your hands!

Start your grill.

When the grill is well heated move the charcoal to one side or set the burners of a gas grill for indirect grilling. The object is to have one side with medium high heat and the other side with little or no heat.

Pile the wings in a heap on the hot side; cover and leave for around 5 minutes. So there is some char on several of them.

Move the wings to the colder side and arrange evenly on the grill. Cover and leave cook for 10 minutes or so.

Now, pile them back on the hot side for another 5 minutes.

Then, put them over on the cooler side – you getting it?

Repeat another 2 or 3 times while beginning to lightly coat them with BBQ

sauce (It may take close to an hour to get them just right – but worth it!)

Pull them off and let them rest for a dozen minutes or so before serving.

Enjoy!