

Cincinnati Chicken Wings - Two Ways

Chicken wings as plump as you can find them - (My son Pat gets his from Findlay Market)

½ cup of table salt

2 quarts of water

Red pepper flakes

Grippo's Gourmet Barbeque Spice—(Grippo's are the Cinci BBQ potato chips that all Cincinnatians love!)

Montgomery Inn Barbeque Sauce

Mix salt, water, and the red pepper flakes and brine the wings for a couple of hours if possible. Even 15-30 minutes will make them juicier.

Heat griddle in the oven at 425°. It is important that the griddle be hot before you spray and add wings.

To make Grippo's Chicken Wings: Take a 1-2 gallon zip lock bag and pour the Grippo's spice in the bag.

Manipulate the bag until the wings are nicely covered with the rub. Spray the heated griddle and add the wings. Cook for 10-12 minutes then turn over and cook for another 10-12 minutes.

To make Montgomery Inn Barbeque Wings: Spray the heated griddle and add the wings. Cook for 10-12 minutes then turn over and cook for another 10-12 minutes. Brush with Montgomery Inn Barbeque Sauce.

Serve!