

## **Spicy Baked Dry Rub Hot Wings**

- 2 pounds chicken wings (about 20 wingettes & drumettes)
- 1 tablespoon olive oil
- 1 tablespoon chili powder
- 1 tablespoon sweet smoked paprika
- 1 ½ teaspoons ground cumin
- 1 teaspoon ground cayenne pepper (more for hotter wings)
- 1 ½ teaspoons garlic powder
- 1 ½ teaspoons onion powder
- 1 ½ teaspoons kosher salt
- 1 ½ teaspoons black pepper

Dry the wing pieces with paper towels to remove excess liquid. Place wings in a large bowl and rub olive oil evenly into each piece.

Combine all seasonings in a bowl. Sprinkle half of the season mix onto the chicken wings and rub in. Flip wings and sprinkle remaining half onto wings and rub in.

Place rack over shallow baking pan with sides (line pan with foil for easy cleanup). Place seasoned wings on rack. Bake at 350 degrees °F for 20 minutes, flip each wing, and then bake for an additional 10 minutes. Turn oven broiler on low and broil for another 10 minutes.

Remove from oven. Serve with celery and blue cheese dressing if desired.