



DryRub AirFried Chicken Wings

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

2

Description

Yummy dryrub chicken wings made with a Memphisstyle dry rub

Ingredients

- - 1 tablespoon dark brown sugar - 1 tablespoon sweet paprika - ½ tablespoon kosher salt - 1 teaspoon garlic powder - 1 teaspoon onion powder - 1 teaspoon poultry seasoning - ½ teaspoon mustard powder - ½ teaspoon freshly ground black pepper - 8 chicken wings
- or more as needed

Instructions

1. Preheat the air fryer to 350 degrees F (175 degrees C). Whisk together brown sugar
2. paprika
3. salt
4. garlic powder
5. onion powder
6. poultry seasoning
7. mustard powder
8. and pepper in a large bowl. Dotdash Meredith Food Studios Toss in chicken wings and rub seasonings into chicken with your hands until fully coated. Dotdash Meredith Food Studios Arrange wings in the air fryer basket
9. standing them up on their ends and leaning against each other and the wall of the basket. Dotdash Meredith Food Studios Cook in the preheated air fryer until wings are tender inside and golden brown and crisp on the outside
10. about 35 minutes. Transfer wings to a plate and serve hot. Dotdash Meredith Food Studios