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**YOU ARE WHAT YOU EAT**  
**SO EAT THE BEST**

## BBQ Chicken Wings

In this Recipe we used [B&B's Best Southern Peach BBQ Sauce](#), but feel free to replace with your favorite [B&B's Best BBQ Sauce](#). If you want HOT Wings, I recommend using the [B&B's Best Sweet Heat BBQ Sauce](#).

### Ingredients

- 24 chicken wing pieces
- 2 Tbsp. [B&B's Best Deep Rub](#)
- ½ Cup [B&B's Best Southern Peach BBQ Sauce](#)

### Instructions

1. Heat Grill to 250°.
2. In a plastic bag, place the wings and Deep South Rub, and shake to coat.
3. Place the coated wings on grill.
4. Cook for 20 minutes then flip and cook for another 20 minutes.
5. When internal temperature of chicken reaches 165°, they are ready.
6. Remove and place in heat resistant bowl.
7. Pour the Southern Peach BBQ Sauce over top and shake to coat.
8. Serve and enjoy.

