

## Lemon Pepper Wings

*Thank you to Greensbury Market for the chicken wings that inspired this recipe.*

### Ingredients

2 lb. chicken wings  
3 lemons, zested  
2 tbsp pepper  
2 tsp salt  
¼ cup butter, melted

### Method

One hour before the cook, pat the wings dry with paper towels and place on a sheet pan in the refrigerator to completely dry.

Set the EGG for indirect cooking with a convEGGtor at 350°F/177°C.

Remove the wings from the refrigerator and place on the grid. Cook for approximately 15 minutes and then flip the wings over. Cook for another 10 minutes.

Raise the EGG temperature to 400°F/204°C.

Cook the wings for another 10 minutes or until the internal temperature reaches 165°F/74°C. Remove the wings from the EGG and place into a bowl. While the wings are still hot, coat the wings in the butter, lemon zest, salt and pepper. Mix until the wings are fully coated.

Enjoy!

