**Grilled Chicken Wings with Tomato-Chili Butter**

*(Yield: 4-6 servings)*

*“Wings aren't a recipe, they're a lifestyle. I love this sweet, spicy and buttery version that's simple to make and utilized Morton® Coarse Kosher Salt for texture and Morton® Fine Sea Salt to bring out the flavors in the smooth chili butter!”*

4 lb Chicken wings

*Marinade Ingredients:*

4 tbsp Canola oil

1 tbsp Dijon mustard

2 tbsp Lime juice

2 tsp Chili powder

1 tbsp Brown sugar

2 each Garlic cloves (minced)

½ tsp Morton® Coarse Kosher Salt

*Garnish Ingredients:*

½ tsp Morton® Coarse Kosher Salt

1 bunch Cilantro, chopped

*Method:*

1. Mix all the marinade ingredients in a large bowl with a whisk.
2. Place the marinade in an airtight bag with the wings.
3. Seal the bag and massage to coat the wings, refrigerate for at least 30 minutes, or up to 2 hours.
4. Heat the grill to high, about 400°F, and wipe the grill with a well-oiled towel to avoid sticking.
5. Place the wings on the grill and lower the temperature of the grill to low heat, about 325°F.
6. Cover the wings by lowering the grill lid or with foil and grill for 18-20 minutes, or until an internal temperature of 155°F is reached, turning once or twice.
7. Increase the heat to medium-high and continue grilling the wings for a few minutes on each side to get a charred crispy skin.
8. Remove the wings once they have reached an internal temperature of 165°F.
9. Immediately toss chicken in a bowl with the tomato butter.
10. Garnish the wings with chopped cilantro and Morton® Coarse Kosher Salt.

**Tomato-Chili Butter**

*(Yield: 1c)*

*Ingredients:*

1 cup Clamato tomato juice (or bloody mary mix)

¼ cup Your favorite hot sauce

1 tbsp Fresh lime juice

8 tbsp Unsalted butter (1 stick)

½ tsp Morton® Fine Sea Salt

¼ tsp Fresh ground black pepper

Method:

1. Combine tomato juice, butter, lime and hot sauce in a mixing bowl. Season with Morton® Fine Sea Salt and black pepper.
2. The completed butter can be used immediately or placed in the refrigerator for up to one week.