Crispy Grilled Wings

Ingredients

- 2 pounds chicken wings
- 1 tablespoon olive oil
- 2 tablespoons cornstarch
- 1-1/2 teaspoons kosher salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1/2 teaspoon lemon-pepper seasoning
- 1/2 teaspoon pepper

Directions

1. Using a sharp knife, cut through the 2 wing joints; discard wing tips. Place remaining wing pieces in a large bowl. Add oil; toss to coat. Sprinkle with remaining ingredients; toss to coat.
2. Grill wings on an oiled grill rack, covered, over medium heat or broil 4 in. from the heat, until crisp and juices run clear, 20-25 minutes, turning occasionally.