Slow Cooker Barbecue Chicken Wings

Ingredients

- 1 tablespoon brown sugar
- 1 tablespoon sweet paprika
- 1 teaspoon dry mustard
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/4 teaspoon cayenne pepper
- 1 teaspoon salt
- 1 teaspoon pepper
- 4 pounds chicken wings and drummettes or chicken drumsticks, trimmed
- 1 1/2 cups barbecue sauce, divided
- Vegetable oil spray

Directions

1. Mix sugar, paprika, mustard, cumin, garlic powder, onion powder, cayenne, salt, and pepper together. Place ingredients in large plastic zip-lock bag. Dump chicken wings or drumsticks into bag and shake until all chicken is coated; transfer to slow cooker. Pour 1/2 cup of the barbecue sauce over chicken and stir to coat. Cover and cook until chicken is tender, 3-4 hours on low for wings, 4-6 hours on low for drumsticks.
2. Position oven rack 10 inches from broiler element and heat on high. Place a wire cooling rack on an aluminum foil-lined rimmed baking sheet and coat the wire rack with vegetable oil spray. Transfer chicken to prepared baking sheet; discard braising liquid that remains in slow cooker.
3. Brush chicken with 1/2 cup more barbecue sauce and broil until lightly charred and crisp (to your liking), about 10 to 15 minutes. Flip chicken over, brush with remaining 1/2 cup barbecue sauce, and continue to broil until lightly charred and crisp on second side, 5 to 10 minutes longer. Serve.