



Brisket & Brawn

Casual Cooking and Compelling Conversations

Smoked Chicken Wings

I've tried just about every way of making chicken wings...grilled, baked, deep-fried. In my humble opinion smoked is superior and the way to go. I personally prefer chicken wing drummies which I can sometimes find at the grocery, but flats are okay too if you can't find the drummies.

Ingredients:

1 package chicken wings
No Bull Dry Rub
BBQ Sauce

Method:

1. If you have drummies, you are good to go, if not separate the drummies from the flat by taking kitchen scissors and cutting them apart at the joint.
2. Line a cookie sheet with aluminum foil. Enough to double over and seal the wings.
3. Liberally apply the dry rub to both sides of the wings. Seal the foil and put in the refrigerator. The longer the better. I do this overnight when possible. In a pinch, you can go straight to the smoker after rubbing the wings, but the flavor will be more consistent with a little time. Let wings come to room temperature, about 45 minutes.
4. Prepare your smoker for indirect heat at 225 degrees. I use apple wood chunks for the smoke.
5. Place wings on the smoker. After 30 minutes turn the wings over. TIME to smoke depends on the size of the wings. I usually plan on 1 and a half, to 2 hours.
6. To finish, I like to crisp the wings before saucing them. You can do this several different ways. If you have a Big Green Egg or other kamado-style grill, take the wings off, bump up the heat to 350, remove the heat displacer, and return the wings to the grill for 3-4 minutes turning often until crisped. Before I had a Big Green Egg, I would start my trusty Weber Kettle and do the same thing. In a pinch, I have finished them off in the oven under the broiler.

7. Put $\frac{1}{4}$ cup of your BBQ sauce in a large bowl and toss the wings.

Suggestions:

You do not have to sauce these wings. I like them dry, and that's when the overnight part comes in. If you rub them overnight, they have plenty of flavor. It just depends on how you roll. I have used two other finish options that have worked well. Once the wings are done smoking, I have deep-fried them to finish, like a minute or two, just long enough to crisp them. AND, with the marvels of modern technology, an air fryer will do the same thing!

** No soggy wings. The key to success with these wings is not too much sauce, and don't sauce until you are ready to serve them. All the hard work you just did to crisp the wings will go out the window with too much sauce applied too soon.