

Smoked Chicken Wings



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Serves: 10-12



Prep & Cook Time: 70 minutes

Ingredients

Dry Flavour Blend:

- 3 tbsp. (45 ml) paprika
- 2 tbsp. (30 ml) brown sugar
- 1 tbsp. (15 ml) kosher salt
- 1 tbsp. (15 ml) cayenne powder
- 1 tbsp. (15 ml) garlic powder
- 1 tbsp. (15 ml) onion powder
- 1 tsp. (5 ml) mustard powder

Special Equipment:

A chimney starter if using a charcoal grill, or a smoker box if using a gas grill; hardwood chunks or chips

Assembly:

2 kg Reuven Fully Cooked Plain Steamed Chicken Wings (Product Code 35001 or 35002), thawed

Preparation Instructions

Dry Flavour Blend: Combine all ingredients in a large bowl and mix well.

Assembly: In a large bowl toss thawed chicken wings in dry flavour blend. Smoke wings, replenishing wood as needed, until deeply browned. Smoke wings until wings are fully rethermed and hit an internal temperature of 165°F (74°C).

