



# Smoked Chicken Wings

A RECIPE BY CHEF MALONE

## What You Need

- Frank's Red Hot Sauce
- Big Hazard BBQ Rub
- Smoker
- Hickory Wood
- Chicken Wings

## directions

- Brine the chicken wings in a cup of hot sauce and a few tablespoons of BBQ Rub
- Place in pan or large Ziplock bag and let sit in fridge overnight
- The next day, start your wood fire in the smoker and let the temp. reach 250 degrees.

## directions cont.

- Open & spray the grates with oil/non-stick spray
- Lay wings on the smoker and lightly dust w/ rub seasoning, then close the lid.
- Let the temp reach 200-250 degrees then hold the temp. for 1 hour
- Flip the wings & dust the other side with a light sprinkle of rub
- Close the lid & let the smoker reach 200 degrees for 45 minutes-1 hour
- When the wings reach an internal Temperature of 165 degrees, they are finished.
- ENJOY!