



Smoked Chicken Hot Wings

Oscar · 29/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

8

Description

These smoked hot wings are grilled until tender and delicious. Serve with celery sticks and blue cheese dressing.

Ingredients

— - 1 tablespoon kosher salt - 1 ½ teaspoons ground black pepper - 1 ½ teaspoons Cajun seasoning - 2 ½ pounds chicken wings - ½ cup hot pepper sauce (such as Frank's RedHot) - ½ cup butter - 1 ½ tablespoons white vinegar - ½ teaspoon Worcestershire sauce - ½ teaspoon garlic powder - 1 pinch salt to taste

Instructions

1. Gather all ingredients. Heat a smoker to 225 degrees F (110 degrees C) according to the manufacturer's directions. Dotdash Meredith Food Studios To make the dry rub: Mix 1 tablespoon salt
2. pepper
3. and Cajun seasoning in a small bowl; sprinkle over chicken wings. Dotdash Meredith Food Studios Place chicken wings
4. unstacked
5. onto wire racks. Place the racks into the smoker. Add wood chips according to the manufacturer's directions; smoke chicken wings in the preheated smoker for 1 hour. Dotdash Meredith Food Studios To make the sauce: Combine hot pepper sauce
6. butter
7. vinegar
8. Worcestershire sauce
9. garlic powder
10. and salt in a small saucepan over low heat. Cook
11. stirring often
12. until butter is melted and sauce is smooth; set aside. Dotdash Meredith Food Studios Preheat an outdoor grill for medium-high heat and lightly oil the grate. Transfer smoked wings to a large bowl; stir in 1/2 of the sauce until wings are evenly coated. Dotdash Meredith Food Studios Cook wings on the preheated grill until skin is browned and crispy
13. about 4 to 5 minutes per side. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Transfer to a large bowl and stir in remaining sauce until wings are well coated. Dotdash Meredith Food Studios Cook's Note I like to use hickory wood
14. but you can use whatever you have. Editor's Note: Nutrition data for this recipe includes the full amount of dry rub and sauce. The actual amount consumed will vary.