



HickorySmoked Chicken Wings

Oscar · 29/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

6

Description

Tender hickorysmoked chicken wings are coated in a spicy dry rub and smothered in barbecue sauce

Ingredients

- - 4 pounds frozen chicken wings - 1 tablespoon paprika - 1 teaspoon chili powder - 1 teaspoon onion powder - ¼ teaspoon cayenne pepper - ? teaspoon salt - ? teaspoon ground black pepper - hickory wood chips
- soaked - 1 (18 ounce) bottle barbecue sauce
- or as needed

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a rimmed baking sheet with parchment paper; place frozen chicken wings on top. Bake in the preheated oven for 1 hour. Meanwhile
2. mix paprika
3. chili powder
4. onion powder
5. cayenne pepper
6. salt
7. and black pepper together in a small bowl. Coat baked chicken wings with spice mixture. Place wings
8. unstacked
9. onto wire racks; place racks into the smoker with the hickory wood chips. Add wood chips according to the manufacturer's directions. Smoke until wings are no longer pink at the bone and the juices run clear
10. about 1 hour. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Transfer smoked wings to a large bowl and toss with barbecue sauce.