

CURRY HONEY CHICKEN WINGS

Thank you to our friends at Traeger for sending us this recipe. We tweaked it a bit and Ace'd this recipe, just in time for some game day entertaining. The Reserve Blend Pellets do a great job adding a well-rounded flavor.

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 4-6 People

Prep time: 5 Minutes

Cook time: 50-65 minutes cooking time

Ingredients

Measure	Ingredient	Prep Notes
2 lbs	Chicken Wings, Fresh	
¼ Cup	Traeger Chicken Rub	or to Taste
SAUCE INGREDIENTS		
½ Cup	Fire Honey, 5280 Culinary	
2 Tbsp	Garden Rub, 5280 Culinary	Season to taste
4 Tbsp	Soy Sauce	or Happy Ending BBQ Sauce
1 Tbsp	Lemon Juice, Fresh	or to Taste
	Salt, Kosher	If needed, to taste

Prep Directions:

- See above for ALL prep instructions
- Load Traeger with RESERVE BLEND PELLETS

- **FOR THE SAUCE: Make while wings are grilling**
- In a small stock pot or cast iron sauce pot add all sauce ingredients
- Simmer over medium heat for 5-8 minutes or until mixture starts to thicken some
- For more added flavor, substitute Happy Ending BBQ Sauce for the Soy Sauce

Cooking Directions:

- Pre heat your Traeger grill to 350 degrees
- In a large Kingsford pan SKU 8463135 add the wings and seasoning
- Mix well to combine (can be mixed and held in the fridge the day before)
- Allow to sit for 10-15 minutes to allow the spices to activate and soak into the wings
- Once your Traeger is heated to temp, place the wings on the grill grate and close the lid
- Sear on all sides and move to the rack or cool spot once they are close to done
- COOK TO INTERNAL TEMP OF 165 DEGREES
- Fully cooked wings will have clear juices and little to no red on the bone
- Wings will take about 30 minutes per side
- Remove from the grill and place into a NEW kingsford grill pan
- Adjust seasoning if desired
- Toss with Honey Curry Wing sauce and Serve
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Grills / Grill Gear Used:

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| • Traeger, Pro34 | Ace SKU - 8474934 |
| • Thermometer, Digital, Instant Read | Ace SKU – 6108419 |
| • Kingsford extra tough Grill Pan | Ace SKU – 8463135 |
| • Reserve Blend Pellets, Traeger | Ace SKU - 8015887 |

Shopping List (Products Used):

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| <input type="checkbox"/> Garden Rub, 5280 Culinary | Ace SKU – 8561920 |
| <input type="checkbox"/> Fire Honey, 5280 Culinary | Ace SKU – 8017719 |
| <input type="checkbox"/> Happy Ending BBQ Sauce, 5280 Culinary | Ace SKU - 8560245 |