

Smoked Blue Cheese Wings

Just when you thought chicken wings couldn't get any better... we drop this tasty recipe and dazzle you with some smoked blue cheese wings. Add to the wings that epic bold charcoal flavor of the Big Green Egg and you have the perfect recipe for some show stopping wings. Happy Eating, Chef Jason

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

Yield: 2 lbs of Tasty Wings!!

Prep time: 10 Minutes

Cook time: 20 – 25 minutes cooking time (cook wings to internal temp of 165°)

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 lbs	Chicken Wings, Fresh	Defrosted
2 tbsp	Oil, Canola or Olive	
4-6 tbsp	Tiki Tiki Rub, 5280 Culinary	Season to taste
8 oz wt	Blue Cheese, Smoked, Crumbled	in specialty cheese area
½ Cup	Cayenne Pepper Sauce, Big Green Egg	Season to taste
¼ Cup	Fire Honey, 5280 Culinary	
2 tbsp	Green Onions, Fresh	Sliced Thin
taste	Big Green Egg, Wood Chunks	Preferred Flavor

Preparation Directions:

Load Big Green Egg with Lump Charcoal and Ignite
Adjust Big Green Egg to 450°
Allow Big Green Egg to reach temp

In a medium mixing bowl add the following
Chicken Wings, defrosted or fresh
Oil
Tiki Tiki Rub

Mix the above ingredients together well and let sit for 5 minutes, re mix after 5 minutes

Load wings around the middle / outside edge of the Big Green Egg set at 450° and close the dome
Cook for 10 Minutes
Carefully open the Big Green Egg (I like to burb mine 2-3 times, then slowly open)
Turn the chicken wings and bring towards the center of the egg and close the dome
Cook for another 10 minutes
Carefully open the Big Green Egg (I like to burb mine 2-3 times, then slowly open)
Turn the chicken wings and start to caramelize the skin
Check temp of wings (be careful not to temp the bone)
Wings will be 165° when done
If Wings are not at 165°
Close the dome and continue to cook for another 5 minutes and check doneness again
If wings are still not done, close the dome and continue to cook in 5 minute increments until desired doneness.

Carefully open the Big Green Egg (I like to burb mine 2-3 times, then slowly open)
Remove wings from the Big Green Egg and place into a clean medium sized bowl
Drizzle with Fire Honey, Cayenne Pepper Sauce and Add the Blue Cheese
Toss the hot wings and sauces until coated and blue cheese starts to melt and get creamy
Top with chopped if desired
Plate the wings and garnish with more chopped green onions
Devour

Shopping List:

Big Green Egg, Large
Big Green Egg Charcoal
Big Green Egg, Cayenne Pepper Sauce
Tiki Tiki Rub, 5280 Culinary
Fire Honey, 5280 Culinary

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