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

### *Measure* ***Ingredient Prep Notes***

### 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 Available At Ace Hardware Locations

Big Green Egg Charcoal Available At Ace Hardware Locations

Big Green Egg, Cayenne Pepper Sauce Available At Ace Hardware Locations

Tiki Tiki Rub, 5280 Culinary Ace SKU 8017400

Fire Honey, 5280 Culinary Ace SKU 8017719