Ultimate Smoked Chicken Wings

It’s movie night and I know what you’re thinking. What’s the messiest thing I can eat, while watching a movie, while on the nice furniture? That’s Right…. The Ultimate Smoked Wings. I would suggest maybe sitting on the blanket and eating, I mean, just in case there are any drips. 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 minutes cooking time

# Ingredients

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

### 2 lbs **Chicken Wings, Fresh Defrosted**

### 2 tbsp **Oil, Canola or Vegetable**

### 4-6 tbsp **Oink Rub, 5280 Culinary Season to taste**

### 4-6 tbsp **Rub A Dub, 5280 Culinary Season to taste**

### 1 Jar **Salsa, pick your favorite brand, flavor and heat level**

### ¼ Cup **Mexican Crema**

### 2 tbsp **Cilantro, Chopped**

# Prep Directions:

* + ***See above for ALL prep instructions***

# Cooking Directions:

Load your Traeger with Reserve Blend pellets and heat to 450˚

In a large pan add the wings, oil and seasonings

Mix well to combine (can be mixed and held in the fridge the day before)

Once your Traeger is heated to temp, place the wings on the 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 6-8 minutes per side

In a smaller mixing bowl, combine the salsa and crema and mix well. Place into a small serving bowl

Remove wings from the grill and place onto a platter

Adjust seasoning if desired

Serve on with Salsa crema and get to dipping

# Don’t Have A Traeger Grill:

***Try them in your Big Green Egg***

***Try Them in your Weber Gas Grill***

***Try them Weber Charcoal Grill***

***Try Them in the Oven***

# SHOPPING LIST: