

Smoked Chicken Wings on the Kamado Grill



Time to Prepare: 20 minutes



Cook Time: Est. 70 minutes



Serving: 4 People

Ingredients

Chicken Wings

- 5 lbs. Chicken wings (wings/drums separated)
- Favorite BBQ/Chicken rub
- Favorite Wing or BBQ sauce
- Hickory or Pecan wood chunks

Veggies & Dressing

- Cut carrots and celery suitable for dipping.
- Bleu Cheese and Ranch Dressing for dipping.

Tools

- Flame Boss smoker controller
- Insta read thermometer
- Ash Tool
- Tongs
- Large bowl (stainless preferred)

Directions

1. Remove wings from the refrigerator. Cut to separate wing parts. Liberally season with your favorite rub or seasoning. (Let them sit at room temp 30-45 minutes before placing on smoker)
2. Set up your Kamado grill/smoker for indirect heat at 325 degrees.
3. Best practice is to install a Flame Boss smoker controller and set to 325 degree pit temp.
4. Once the smoker is near 325 degrees toss in 2-3 wood chunks and stir in to charcoal with an ash tool.
5. Install heat deflector and grill grate for indirect cook.
6. Allow smoker to stabilize again at 325 degrees and place wings on grill grate.
7. Smoke wings 20-25 minutes and flip with tongs.
8. Continue cook until the wings reach an internal temp. of 180 degrees (check with insta read thermometer).
9. Remove wings to a large bowl and toss with your favorite sauce.
10. Return wings to smoker for 10-15 minutes or until sauce begins to caramelize.
11. Remove wings and let rest for 10-15 minutes.

Cook's Options:

After saucing, you can remove the heat deflector and finish the wings over direct heat (turning often) if more caramelization of sauce and a crispy char is preferred.

