

Grilled Hot Candy Chicken Wings

Recipe courtesy of Debrah VanTrece from Twisted Soul Pour House

5 pounds Springer Mountain Farms Chicken Wings split chicken wings, rinsed and dried

Seasoning rub ingredients

¼ cup Big Green Egg Sweet & Smoky Seasoning

2 tbsp seasoned salt

2 tbsp cooking oil

Hot Candy Sauce Ingredients

2 cups Big Green Egg Kansas City Style BBQ Sauce

½ cup hot sauce

1 cup honey

½ cup ground cinnamon

Method

For the dry rub, mix the barbecue rub and seasoned salt into a bowl and blend well. Place the chicken wings in a large resealable plastic bag. Pour in the dry rub and oil, shake to coat the wings well. Marinate overnight in the refrigerator.

Set the EGG for indirect cooking at 350°F/177°C with hickory wood chips. Grill for about 30 minutes or until the internal temperature reached 165°F/74°C or higher. Turn the wings occasionally for even cooking.

For the Hot Candy Sauce, mix the ingredients well. Coat the cooked wings with the sauce and serve.

Serves 4-6 people

