

The BBQ Buddha's Game Day Wings

Ingredients

- 1 lb. chicken wings
- 1 tbsp vegetable oil
- 2 tbsp Big Green Egg Sweet and Smoky Seasoning
- 1 cup Big Green Egg Vidalia Onion Sriracha Barbecue Sauce

Method

Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C with apple wood chunks.

Drizzle wings with vegetable oil. Add Big Green Egg Sweet and Smoky Seasoning to the wings and toss to cover.

Add the seasoned wings to the EGG. Cook for 30 minutes and flip to the other side. Cook another 20 minutes and remove from the EGG.

Increase the temperature of the EGG to 400°F/204°C.

Coat the wings with the Big Green Egg Vidalia Onion Sriracha Barbecue Sauce. Place the wings back on the EGG and cook for 5 minutes or until the sauce has caramelized. Remove the wings from the EGG and let rest for 5 minutes.

Optional:

Garnish with cilantro, chopped green onions, toasted sesame seeds, or fresh lime.

