

Smoked Chicken Wings

Ingredients

3 dozen chicken wings

Big Green Egg Sweet & Smoky or Savory Pecan Seasoning

Big Green Egg Habanero Hot Sauce

Method

Set the EGG for indirect cooking with the convEGGtor and a Disposable convEGGtor Pan at 225°F/107°C.

Rub 3 dozen wings liberally with Sweet & Smoky or Savory Pecan Seasoning. Smoke the wings, turning occasionally, for 1 1/2 to 2 hours or until the internal temperature reaches 165°F/74°C or higher.

Toss the wings in the Big Green Egg Habanero hot sauce.

