



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: CRISPY SMOKED CHICKEN WINGS

Date: FEB 2024

Pesto Ingredients:

Directions:

2lb Chicken Wings	1. Set your grill up with an indirect heat zone and a
1 tbsp Paprika	temperature of 225F degrees.
2 tbsp Miesfeld's Feather-N-Fowl	2. Toss the wings with the paprika and seasoning.
Poultry Seasoning	3. Place the wings on the grill over indirect heat. Smoke for 60-
	70 minutes to an internal temperature of 145F degrees. Rotate
	the wings occasionally, but don't flip them.
	4. Adjust your grill so that you have a direct heat zone and a
	temperature of about 425F degrees.



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Directions continued:

5. Place the wings on the grill over direct heat. Grill for 2-3 minutes per side, flipping once. The internal temperature should reach 165F degrees.

6. Toss with more rub or toss in BBQ sauce or buffalo sauce.

Notes: Smaller wings like the flats will cook up faster than drumettes or whole wings.
