



Bourbon Smoked & Fried Chicken Wings

Prep time: 20 minutes

Cook time : 35 minutes

Ingredients

- 10 Whole Raw Chicken Wings, Flats & Drums Separated, Tail Discarded
- 1 Tbsp Garlic Powder
- 1 Tbsp Brown Sugar
- 1 Tbsp Salt
- 1 Tsp Smoked Paprika
- 1 Tsp Onion Powder
- 1 Tbsp Black Pepper
- ¼ Cup Melted Butter (for drizzling)

Sauce

- 1/2 Cup Bourbon
- 1 Tbsp Melted unsalted butter
- 3/4 Cup Honey
- 2 Tbsp Hot Sauce
- ½ Tbsp Minced Garlic

Instructions

1. Pour bourbon into a saucepan over high heat, reducing it down the half the original amount.
2. Once bourbon is reduced, turn the heat to low, and add butter, honey, franks, and minced garlic.
3. Simmer for 10 mins, stirring occasionally. Remove from heat to cool.
4. Set your smoker to 325°F.

5. Mix garlic powder, salt, pepper, paprika, onion powder, and brown sugar. Season the chicken wings well on both sides.
6. Place the chicken wings on the grill and close the lid.
7. After 15 minutes, open the lid and with a spoon, drizzle melted butter over top of each chicken wing. Repeat this process until the chicken has reach the internal temperature of 160°F.
8. Remove the chicken wings from the smoker, and immediate flash fry them for 45 seconds at 350°F.
9. In a large bowl, toss the chicken wings in the prepared sauce.
10. Plate and garnish with green onion.