

# Smoked Chicken Wings

Cuisine: English  
Food category: Poultry



Author: [Phil Smith](#)  
Company: [Retigo](#)




## Program steps


Preheating: 150 °C

1

Switch on the smoker - set to low




Hot air




100

%




Termination by time




00:20

hh:mm




120

°C




40

%




2

Switch off the smoker




Hot air




10

%




Termination by time




00:30

hh:mm




120

°C




40

%




3

Combination




Combination




70

%




Termination by time




00:30

hh:mm




120

°C




60

%




4

Cover the wings with BBQ sauce and continue to cook




Combination




90

%




Termination by time




00:20

hh:mm




130

°C



80

%



## Ingredients - number of portions - 0

Name	Value	Unit
chicken wings	30	pcs
Rub	20	g
bbq sauce	500	ml

## Directions

This is a long, low and slow cook,so don't worry about the time.

Cover the wings with any flavor rub, insert the smoker at the start and set to LOW smoke.

Place the wings onto the Vision Frit G/N tray, then place the stainless steel tray at the bottom of the oven.

## Recommended accessories



Vision Frit



GN container Stainless steel full