

Smoked Chicken Wings

Cuisine: English

Food category: Poultry



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Company: Retigo



Program steps

Preheating: 150 °C

- 1 Switch on the smoker - set to low



- 2 Switch off the smoker



- 3 Combination at 70% for termination by time at 00:30 hh:mm, with a temperature of 120 °C and a humidity of 60%.



- 4 Cover the wings with BBQ sauce and continue to cook

Ingredients - number of portions - 0

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

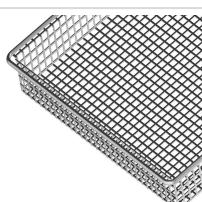
Directions

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