

Smoked Chicken Wings

Cuisine: English
 Food category: Poultry



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



Program steps

Preheating: 150 °C

- Switch on the smoker - set to low

Hot air	100 %	Termination by time	00:20 hh:mm	120 °C	+ 40 %	
---------	-------	---------------------	-------------	--------	--------	--
- Switch off the smoker

Hot air	10 %	Termination by time	00:30 hh:mm	120 °C	+ 40 %	
---------	------	---------------------	-------------	--------	--------	--
- Combination

Combination	70 %	Termination by time	00:30 hh:mm	120 °C	+ 60 %	
-------------	------	---------------------	-------------	--------	--------	--
- 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

 <p>Vision Frit</p>	 <p>GN container Stainless steel full</p>
--	--