

SMOKED

and Fried Chicken Wings



INGREDIENTS:

Brine:

- ½ cup of Rusty dust
- 4 quarts of water

Wing Sauce:

- 1 cup of mayonnaise
- ¼ cup JRG BBQ rub
- 1 tablespoon Brown mustard
- 1 tablespoon milk
- 1 teaspoon Prepared horseradish
- ¼ cup Apple cider vinegar
- 1 teaspoon sugar
- 1 teaspoon salt

- JRB BBQ and Rusty Dust

STEP 1: Prepare the brine by mixing the Rusty dust and water. I used cold water and just whisked everything together until combined. Added my wings and refrigerated overnight. I would suggest 4 hours to overnight, but not longer as it will impact the texture of the chicken. This is an optional step.

STEP 2: Prep smoker with charcoal or wood and heat to 225 degrees. Remove wings from brine. Dry thoroughly, sprinkle with JRG BBQ Rub. Place in smoker for 2 hours.

STEP 3: Remove the wings from the smoker and place them in 350-degree hot oil for 2-3 minutes to crisp up the skin. Remove to paper towels to blot oil. Sprinkle with JRG Rusty Dust.

STEP 4: Mix ingredients for wing sauce. Serve with wings. This sauce is delicious, and it can be used for many different things. It reminds me of a remoulade sauce! Try this today!

COOKS NOTE: After we cooked this recipe, we felt it would be better to dredge the smoked ribs in some all purpose flour before frying them. It will create a better external texture! Try this additional step for sure!