



## Spiced Chicken Wings

**Servings: 8**

Preparation Time: 15 minutes

Start to Finish Time: 2 hours 15 minutes

*Chicken wings are always a hit for parties, holidays, and-of course!-football games. This version is spicy and full of flavor. The thick coating of seasonings helps the skin crisp up in the smoker.*

### Chicken:

**3 pounds chicken wings (thawed if frozen)**

**1 tablespoon vegetable oil**

### Chicken Coating:

**1 tablespoon light brown sugar**

**1/4 cup kosher salt**

**2 teaspoons chili powder**

**2 teaspoons paprika**

**2 teaspoons garlic powder**

**2 teaspoons onion powder**

**2 teaspoons mustard powder**

**1 teaspoons ground cumin**

**3/4 teaspoon black pepper**

**3/4 teaspoon sage**

**3/4 teaspoon dried thyme**

**3/4 teaspoon dried oregano**

**1/2 teaspoon cayenne pepper**

### Serve With:

**1 cup blue cheese salad dressing, for serving (optional)**

*This is a spicy wing that needs NO sauce. The coating is salty and peppery with a good deal of tolerable "heat".*

**TIP: Wood Chips: Pecan**

Preheat the smoker to 275°F.

Using paper towels, pat each chicken wing dry (this helps the skin crisp).

Place the wings in a large zip-top plastic bag, add the oil, and seal. Roll the wings around in the bag to completely coat them with the oil.

Combine the brown sugar and seasonings in a small bowl, stirring to mix well. Add to the bag with the chicken wings, reseal, and move the chicken pieces around in the bag to thickly coat them with the seasoning mixture.

Remove the chicken wings from the bag and carefully place them in a single layer directly on a smoker racks.

Add pecan chips and keep adding more chips at least every 30 minutes.

The chicken is done when it reaches an internal temperature of 165°F, about 1-1/2 hours.

Serve the wings hot along with ranch dressing and fresh vegetables.