



## ETL Smoked Chicken Wings in Orange Brine

**Servings: 6**

Preparation Time: 15 minutes

Start to Finish Time: 5 hours 10 minutes

*The orange brine plumps up the wings with moisture that gushes with each bite. The wings pick up the brine's orange flavor with a hint of spice from the rosemary and bay leaf. The rub adds the rest of the flavor with sweetness and "heat".*

### Orange Brine

4 cups water

1 12-ounce can frozen orange juice concentrate

3/4 cup kosher salt

1/2 cup brown sugar, packed

2 sprigs fresh rosemary

2 tablespoons whole black peppercorns

2 each bay leaf

2 cloves garlic, smashed

4 cups ice cubes

Chicken Wings

4 pounds chicken wings

1/2 cup Slap yo Daddy Chicken BBQ rub (or any other rub for chicken)

1 cup apple juice (in spray bottle)

1/4 cup Sweet baby Ray's Barbecue Sauce (optional)

**THESE ARE THE HOME-RUN OF CHICKEN WINGS! A medley of spices. NO need for ANY BBQ sauce (but you can add if you want yet another dimension of flavor)!**

BRINE (35 minutes + 2 hours or overnight to marinate):

Heat water, orange juice concentrate, salt, brown sugar, 2 sprigs rosemary, peppercorns, bay leaves and garlic in a large pot over medium heat to a boil.

Cover pot and remove from heat; let cool for 20 minutes.

Stir in ice until melted.

Submerge chicken wings in brine pot and cover. Refrigerate at least 2 hours or up to overnight.

SMOKE (2 hours + 35 minutes)

Pre-Heat smoker to 240 degrees.

Remove wings from brine and rinse in cold water.

Pat wings dry with paper towels.

Liberaly cover both sides of wings with Slap Yo Daddy BBQ Chicken Rub (or any other rub for chicken).

Place wings in a single layer on a the smoker rack/s and smoke for 2 hours or until the internal meat temperature reaches 165 degrees.

OPTIONAL: Place smoke wings in a large bowl and coat with a small amount of BBQ sauce.

Let wings rest for 10 minutes.