

Smoked Fried Wings

Prep: 8 hours to overnight (air-dry) • Cook: about 3 hours 3 minutes

Juicy, wood-smoked chicken wings seasoned with The Gospel rub, flash-fried for shatteringly crisp skin, then tossed in a buttery Frank's hot sauce for a bold, smoky-heat finish.

Ingredients

- 2 dozen chicken wings
- to taste Meat Church The Gospel seasoning (or substitute Holy Voodoo, Hickory, or Holy Gospel)
- 1 cup Frank's Hot Sauce
- 1 stick unsalted butter (melted)
- for frying peanut oil
- to serve celery
- to serve carrots
- to serve ranch dressing or blue cheese

Instructions

1. Lay wings on a wire rack and refrigerate uncovered for 8 hours or up to overnight to dry the skin.
2. Preheat smoker to 225°F. Use oak/hickory pellets or wood; mesquite or pecan also work.
3. Remove wings from the fridge and season generously on all sides with Meat Church The Gospel seasoning.
4. Place wings in the smoker and cook until the internal temperature reaches at least 165°F (about 3 hours, depending on your smoker).
5. Heat peanut oil in a large pot to 350°F.
6. Carefully lower smoked wings into the hot oil and fry for about 3 minutes, or until your desired crispiness. Drain briefly.
7. Melt the butter and mix with Frank's Hot Sauce to make the wing sauce.
8. Place wings in a bowl, pour over sauce, and toss to coat evenly.
9. Garnish with celery and carrots; serve with ranch dressing or blue cheese.

Tags: Chicken Wings, BBQ, Smoked, Fried, Game Day, Spicy
