

PIG WINGS II

Prep time: 10 mins | Smoke Time: 3 ½ hours + 10 mins | Smoker Temp: 250 F

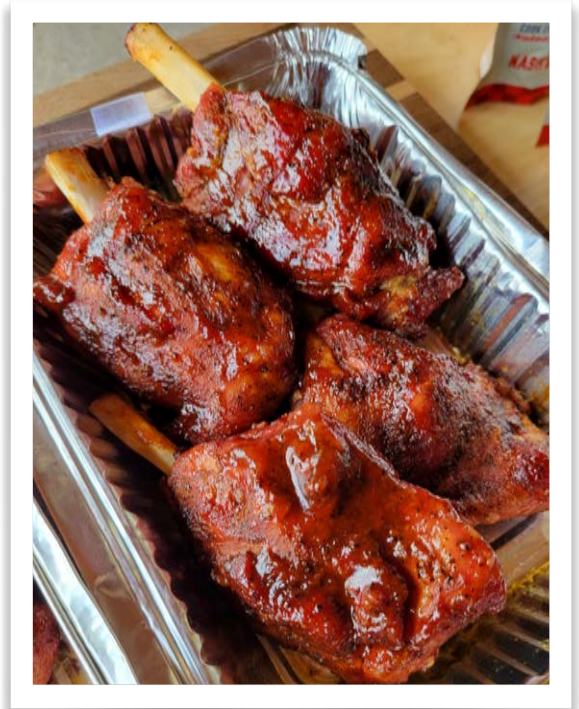
*A very flavourful, tender and meaty piece of pork that comes from the shank of the ham.
Pig Wings are simple and oh so fun to prepare; and eat!*

INGREDIENTS:

- Pig Wings
- Yellow Mustard
- Butter
- BBQ Seasoning of choice. We used several:
 - **Spiceology Jalapeño Popper Seasoning Blend**
 - **Bearded Butcher Hollywood Blend**
 - **Kosmos Q Kickin' Cajun Wing Dust**
- BBQ Sauce of choice. We used several:
 - **Lanes BBQ Kinda Sweet BBQ Sauce**
 - **Big John's Ol' West BBQ Sauce**

DIRECTIONS:

- Preheat wood pellet smoker to 250F.
- Begin by trimming any fat or silver skin off the pig wings (if you prefer). We only trimmed away a bit of excess fat but left the silver skin.
- Lightly coat the pig wings with mustard (*this is only the carrier that will hold the spice - you will not taste the mustard*)
- Generously season the pig wings with your favourite seasoning. We used several flavours.
- Place the pig wings directly on the smoker grate, and let them smoke for approximately 2 hours or until they reach an internal temperature of 165-170 F.
- Then transfer the pig wings into foil trays and top with pats of butter. Wrap tightly with foil and return to the smoker for another 1 ½ hours or until they reach an internal temperature of 210 F. (*This internal temperature is important in order for the meat to be tender and fall off the bone*)
- Once the pig wings have reached 210 F, increase the smoker temperature to 300 F.
- Remove them from the foil trays and place them directly onto the smoker grate. Brush with your favourite BBQ sauce. Grill until the sauce becomes tacky - approximately 10 mins.
- Remove from the smoker and allow to rest for approximately 10-15 mins.



ENJOY!

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