

CRISPY SMOKED CHICKEN DRUMMETTES

Prep time: 10 mins | Cook Time: Smoker 35-40 mins • Propane Grill 20 mins | Cook Temp: 250 F and 425 F

Adapted from www.heygrillhey.com

Who doesn't like Chicken Wings. Adding the baking soda and salt makes for a nice crispy skin, trapping all the delicious flavour inside!

INGREDIENTS:

- 5 lbs Chicken Wings (we used drumettes)
- 2 ½ Tablespoons Baking Powder
- 1 teaspoon Salt
- Seasonings or Sauces of Choice
 - We used **The Bearded Butchers Zesty Lime & Blues Hog WILD Wing Sauce**

DIRECTIONS FOR THE SMOKER GRILL

1. Preheat the grill to 250 F.
2. Dry the chicken wings thoroughly on all sides with a paper towel. Place them in a ziploc bag.
3. Add the Baking Powder and salt to the wings. Close the bag, and toss to coat evenly.
4. Place the wings directly on the grill or use grilling racks.
5. Smoke for 30 mins.
6. After 30 mins, increase the heat to 425 F and continue cooking until the wings reach an internal temperature of *170-175 F. You can rotate or flip the wings as needed to cook evenly and to avoid any hot spots on the grill.
7. Once the internal temperature is reached, removed the wings and toss with your favourite seasonings and sauces.



DIRECTIONS FOR THE PROPANE GRILL on INDIRECT HEAT

1. Preheat the grill to 425 F.
2. Prepare as above - items 2 through 4
3. Grill over INDIRECT HEAT for 15-20 mins or until the internal temperature reaches *170-175 F - flipping every 3-5 mins to ensure they cook evenly.

*Internal Temperature - although the recommended internal temperature for chicken is 165 F, we prefer to cook them a bit hotter as it allows the meat to pull away from the bone a bit easier and gives it a bit of a better texture.

DID YOU MAKE THIS RECIPE?



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