

PIG WINGS

HOT & FAST

Prep time: 10 mins | Smoke Grill Time: 2 hrs | Smoker Temp: 275 F and 350 F

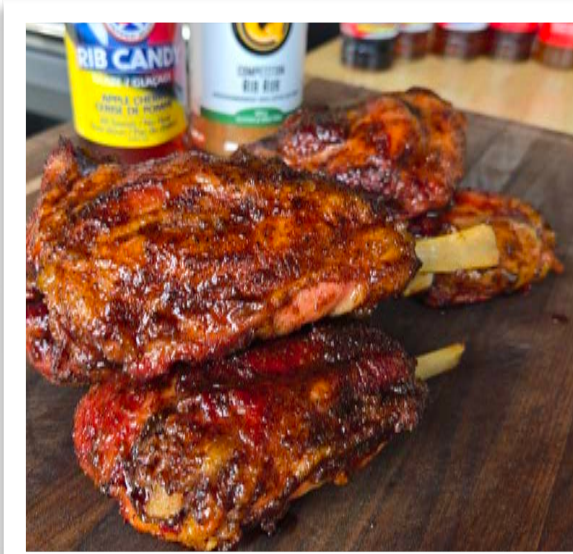
This is a faster twist on our original Pig Wings recipe. Packed with flavour and incredibly tender, these hearty pork cuts come from the ham shank. Pig Wings are easy to make—and even more fun to eat!

INGREDIENTS:

- **Unger Meats Pig Wings**
- Yellow Mustard
- Apple Juice
- **Competition Rib Rub by House of Q**
- **Cherry Apple Rib Candy Glaze by Texas Pepper Jelly**

DIRECTIONS:

- Preheat wood pellet smoker to 275 F.
- Begin by trimming any fat or silver skin off the hog 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 **House of Q Competition Rib Rub** (or seasoning of choice).
- Place the pig wings directly on the smoker, and let them smoke for approximately 1 hour or until they reach an internal temperature of 160 F.
- Then transfer the pig wings into a foil tray and add apple juice (or whatever liquid you are using), just to cover the bottom.
- Insert the meat probe and seal tightly with foil and return to the smoker for another 45 mins to 1 hour or until they reach an internal of 200 F. (*This internal temperature is important in order for the meat to be tender*).
- Now, increase the grill temperature to 350 F.
- Remove them from the foil trays and place them directly onto the smoker grate. Brush generously on all sides, several coats, with the **Texas Pepper Jelly Cherry Apple Rib Candy Glaze** (or use your favourite BBQ sauce). Grill until the sauce becomes tacky - approximately 10 mins.
- Remove from the smoker and allow to rest for approximately 10 mins and then dig in!



ENJOY!

LOVE THIS RECIPE? Tell your friends!



Follow us on Instagram for more recipes - ungers1903
Find all our recipes on our website at www.ungers1903.ca

UNGERMEATS