



SMOKED STUFFED CHICKEN WINGS WITH A STRAWBERRY RHUBARB GLAZE

Operation BBQ Relief®

WHAT YOU NEED

- 12 whole chicken wings (drum, flat & tip connected)
- 4 - 6oz chicken breasts
- 2 egg whites
- 1 tsp Operation BBQ Relief Texas SPG rub
- 1 tbsp thinly sliced green onions
- 1 tbsp Operation BBQ Relief Sweet and Smoky Rub

For Glaze

- 1 rhubarb stalk, ¼ inch diced
- 6 large fresh strawberries, stem removed, ¼ inch diced
- ½ cup yellow onion, ¼ inch diced
- 1 cup granulated sugar
- 1 tsp yellow mustard
- ¼ tsp Operation BBQ Relief Texas SPG rub
- 1 cup water
- 3 tbsp apple cider vinegar

USEFUL TIP

If you don't have a pastry bag you can use a zip top bag. Put your stuffing in the zip top bag, zip it closed, then cut off one of the bottom corners to create an easy way to stuff your wings.

PREPARATION

1. Place the chicken wings on a cutting board. Using a chef's knife, separate the drum from the flat. Reserve the drum for alternate use.
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2. Hold the flat in your hand and using a boning knife, make a cut around the end of the flat. Be sure to cut all of the tendon separating the meat from the bone.
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3. While still holding the flat in your hand, push the meat down towards the wingtip using your other hand. Stop when the bone is exposed right at the wingtip.
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4. Use your left hand to securely hold the wingtip and use your right hand to twist the bone in a clockwise fashion until the bones detach from the chicken wing.
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5. Once the bones are removed, straighten the chicken wing out.
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6. Continue this process until all 12 wings are deboned. Set aside.
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7. To prepare the stuffing, cut the chicken breast into half inch pieces and place in a food processor. Add the egg whites and chop until the chicken is smooth.
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8. Place the ground chicken meat in a mixing bowl and add the Operation BBQ Relief Texas SPG rub and thinly sliced green onions. Mix well to ensure it is evenly blended.
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9. Place the chicken stuffing into a pastry bag. Insert the tip of the pastry bag into the deboned chicken wing and press the filling into the chicken wing, leaving a quarter inch at the end.
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10. Repeat this process for all 12 chicken wings.
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11. Season the top and bottom of the stuffed chicken wings with Operation BBQ Relief Sweet and Smoky rub.
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12. Place the chicken wings in a 250° F smoker and cook for approximately 1 to 1 ½ hours. The internal temperature of the chicken wings should read 160°F. While the chicken wings are smoking you can prepare the glaze.
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13. Place the rhubarb, strawberries, onion, sugar, mustard, Operation BBQ Relief Texas SPG rub and water in a saucepot. Cover and place over medium heat. Let the sauce simmer for approximately one hour stirring occasionally until the glaze is reduced by half. Remove from the heat. Then, blend the sauce in a blender until smooth.
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14. Remove the chicken wings from the smoker and place on a hot grill. Baste the chicken wings with the strawberry rhubarb glaze on both sides and grill for two minutes on each side or until the internal temperature reaches 165°F.
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15. Remove from the grill and serve immediately.