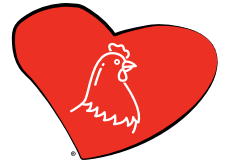


SMOKY-SWEET GRILLED WINGS



WHAT YOU NEED

Brine

¼ cup apple cider

6 cups water

4 Tbsp maple syrup

½ cup kosher salt

⅓ cup brown sugar

5# chicken wings

5 Tbsp your favorite
sweet & smoky rub

Sauce

1 cup Franks® Red
Hot® cayenne
pepper sauce

⅔ cup melted
butter

¼ cup maple syrup

2 Tbsp your favorite
cajun seasoning

PREPARATION

1. Dissolve the kosher salt and brown sugar in the water.
2. Stir in the apple cider and maple syrup.
3. Pour over the chicken wings making sure they are completely covered.
4. Place the chicken in the refrigerator and marinate for 12 hours.
5. Remove the chicken wings from the brine and thoroughly rinse with cold water.
6. Pat the chicken wings dry using a paper towel.
7. Coat the chicken wings with your favorite sweet and smoky rub.
8. Place the chicken wings on a smoker set at 250°F and smoke the wings for 1 ½ hours.
9. While the wings are smoking, prepare the sauce by placing the red hot sauce, melted butter and Maple syrup in a sauce pot. Heat and stir until the sauce is hot and well mixed.
10. Remove the chicken wings from the smoker and toss in the sauce until the chicken wings are coated well.
11. Place the chicken wings on a high heat grill and cook until the internal temperature of the chicken is 165°F.
12. Continue to baste the chicken wings with the remaining sauce.
13. Remove from the grill and dust with your favorite cajun seasoning and line the chicken wings on a platter.

Yields 6 servings.