



## Secret Ingredient Smoked Chicken Wings

February 3, 2022

*These simple wings will fool even the most sophisticated wing connoisseur! They are grilled—and to my way of thinking, way better than fried! The trick is to allow the hot air to rotate around each wing so that they are crisp all over. If you make them on a grill or a smoker this occurs naturally, if you make them in an oven, you must use a rack fitted into a sheet pan. The secret ingredient is mayonnaise which keeps the wings moist and juicy and helps the marinade stick to the chicken. The hot-sauce in the marinade gives them the requisite vinegar-y heat and the indirect heat cooks them to perfection.*

**Grilling Method: Indirect/Medium Heat**

**Serves 4**

### Ingredients:

- 1 (12-ounce) bottle Frank's Original RedHot sauce
- ½ cup Hellmann's (original) mayonnaise
- 2 pounds chicken wings and drumettes or more depending on appetite
- Fine-grain sea salt

### Method:

1. Empty hot sauce into a non-reactive bowl. Add mayonnaise and whisk until well combined. Place in a bowl or large re-closeable plastic bag. Add chicken to the bowl or bag. Seal or cover tightly. Turn chicken occasionally to make sure all surface areas are wet and covered with marinade. Marinate for at least 5 hours covered in the refrigerator or as long as overnight.
2. When ready to smoke or grill, preheat smoker to 220°F. I used the Super Smoke setting on my Traeger grill for 30 minutes and then raised the heat to 350°F and let them cook for another 30 minutes. If you want to cook them at the higher temperature the whole time, they will be done a little sooner.
3. Remove from bag or bowl from refrigerator and place wings in the center of the cooking grate over indirect heat. Make sure that each wing or drumette is coated with the marinade. Discard excess marinade.
4. Close the lid to the grill and let smoke/grill for 50-60 minutes or until the marinade is set and the wings are crispy on the ends, and completely cooked through. *Note: You do not need to turn the wings. You will know that they are done when you see crispy bits and the skin has receded from the ends of some of the bones. This won't happen on all the pieces because of the way they are butchered.*

# WHAT'S 4 DINNER?

#RECIPESTHATDISH

5. Remove from grill, place on a clean platter and let rest for 5-10 minutes. Sprinkle with sea salt if desired, but they shouldn't need much as they will already be seasoned from the hot sauce and the mayonnaise.

## \*Notes

These wings can be also be cooked on a gas grill using Indirect Medium-Low heat, or in a preheated 350°F oven if placed on a rack that is set in a sheet pan to allow air to circulate around the wings.