

Smoked Chicken Wings

Cuisine: English
Food category: Poultry



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Program steps

Preheating:

150 °C

1

Switch on the smoker - set to low



Hot air



100

%



Termination by time



00:20

hh:mm



120

°C



40

%



2

Switch off the smoker



Hot air



10

%



Termination by time



00:30

hh:mm



120

°C



40

%



3

Combination



Combination



70

%



Termination by time



00:30

hh:mm



120

°C



60

%



4

Cover the wings with BBQ sauce and continue to cook



Combination



90

%



Termination by time



00:20

hh:mm



130

°C



80

%



Ingredients - number of portions - 0

Name	Value	Unit
chicken wings	30	pcs
Rub	20	g
bbq sauce	500	ml

Directions

This is a long, low and slow cook,so don't worry about the time.

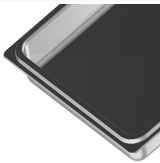
Cover the wings with any flavor rub, insert the smoker at the start and set to LOW smoke.

Place the wings onto the Vision Frit G/N tray, then place the stainless steel tray at the bottom of the oven.

Recommended accessories



Vision Frit



GN container Stainless steel full