

Smoked Chicken Wings

Cuisine: English
Food category: Poultry



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Company: Retigo



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

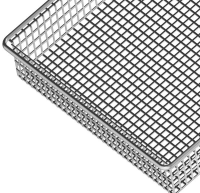
Directions

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