

# Smoked Chicken Wings

**Servings:** 2-4

**Calories:** ~150/serving

**Time:** 3h

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## Ingredients

- 2-3 lbs of chicken drums (or wings)
  - 2 tbsp chili powder
  - 2 tbsp smoked paprika
  - 1 tsp cumin
  - 1 tsp onion powder
  - 1 tsp garlic powder
  - 2 tsp kosher salt
  - 3 tsp ground pepper
  - 1 tsp cayenne (or chipotle)
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## Instructions:

- Pre-heat smoker to 275 for 45 minutes before hand
- Lower to 225-250 when cooking
- Combine spices and rub all over chicken
- Let wings rest for an hour
- Add chips/wood to smoker
- Smoke for 2-2.5 hours, internal temp should be 160F
- Prep charcoal grill
- Finish/crisp wings up on grill for 2-5 minutes and serve

Source: <https://www.dontsweattherecipe.com/amazing-smoked-chicken-wings/>

Made on: 2018/09/08