



SMOKED CHICKEN WINGS

Sometimes simple is better. These wings are rubbed down and seasoned with Traeger Chicken rub and smoked to juicy, wood-fired perfection.

INGREDIENTS

TRAEGER CHICKEN RUB
(SEASON TO YOUR LIKING)

PREPARATION

- Coat the wings generously with the rub on all sides.
- When ready to cook, start the grill on Smoke with the lid open until the fire is established (4 to 5 minutes).
- Place the wings on grill grate and smoke for 1 1/2 hours.
- Turn the grill up to 375 degrees F; cook wings for 45 minutes.
- Remove the wings from the grill. Enjoy!