

Smoked Chicken Wings

Cuisine: English
Food category: Poultry



Author: Phil Smith

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

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

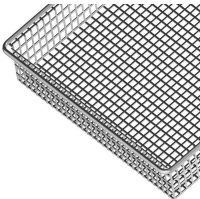
Directions

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

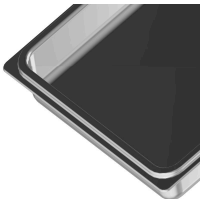
Cover the wings with any flavor rub, insert the smoker at the start and set to LOW smoke.

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