



# SPICY COWBOY CHICKEN WINGS

These wings are crispy and spicy, and you might not want to share. They are always a hit and since they are so easy, they are the perfect addition to any party!

*Prep time:* 15 minutes, plus 30 minutes to marinate    *Smoke time:* 1½ hours

*Wood chips:* Mesquite    *Serves:* 2–3

3 pounds chicken wing pieces (thawed, if frozen)

¼ cup West Texas Pork and Chicken Rub (page 93)

½ cup hot wing sauce, like Frank's Red Hot Sauce

¼ teaspoon cayenne pepper

ranch dressing and fresh vegetables, for serving

1. Prepare the smoker's water pan according to the manufacturer's instructions and preheat the smoker to 275°F. While it heats, fill a medium bowl with water and add a couple handfuls of wood chips to soak.
2. Using paper towels, pat each chicken wing dry (this helps the skin crisp). Place the wings in a large zip-top bag, add the hot sauce, and seal. Shake the wings around in the bag to completely coat them with the hot sauce and then let them sit for 30 minutes in the refrigerator.
3. Combine the rub and cayenne pepper in a small bowl, stirring to mix well. Add to the bag with the chicken wings, reseal, and move the chicken pieces around in the bag to thickly coat them with the seasoning mixture.
4. Remove the chicken wings from the bag and carefully place them in a single layer directly on the smoker racks. Add a small handful of the soaked chips to the chip loading area, and keep adding more chips at least every 30 minutes. The chicken is done when it reaches an internal temperature of 165°F, about 1½ hours.
5. Serve the wings hot along with ranch dressing and fresh vegetables.