



Gameday Chicken Wings

Backyard Smoke Lab

These Gameday Chicken Wings are my go-to, simple and quick recipe that's a staple for any party. Whether you're using a grill, smoker, or oven, this method adapts easily. Sauce them or enjoy them dry — they're a guaranteed hit.

INGREDIENTS

- 1 lb fresh chicken wings
- Meat Church Bird Baptism Brine
- Meat Church Honey Hog Seasoning
- Favorite sauce (Buffalo, BBQ, etc.)

INSTRUCTIONS

- 1 Rinse wings under cold water and separate tips, drums, and flats with a sharp knife.
- 2 Dissolve brine in cold water in a large bowl and whisk until incorporated.
- 3 Transfer wings to a sealable bag and pour brine over wings.
- 4 Seal and refrigerate for 1–3 hours.
- 5 Remove wings, drain, and pat dry with paper towels.
- 6 Preheat smoker to 225°F.
- 7 Place wings on a wire rack and into the smoker.
- 8 Smoke until wings reach 160°F (about 1 hour).
- 9 Increase smoker temperature to 375°F.
- 10 Remove wings when internal temperature reaches 180°F.
- 11 Sauce wings in a large bowl or enjoy them dry.

OTHER CONSIDERATIONS

Serves 2–4 people. These wings are easily adaptable to any flavor profile and always a crowd favorite for game day or gatherings.