

INSTRUCTIONS

1. Toss all ingredients into a bowl and mix well or throw into gallon zip-lock style baggie, seal and pretend it's a shake weight. Refrigerate for 12 to 24 hours.
2. Set your Traeger Grill* to 225° F, place the wings in the grill (do not discard the batter just yet), close the lid and walk away. Go do something else fun for 45 minutes.
3. After about 20 minutes of whatever fun thing you're doing, start heating the oil on medium to medium-high heat. Oil temperature needs to be 375° F for frying.
4. At the 45-minute mark, remove the wings from the grill and toss them in the batter again (this is okay, we promise). If there's not enough leftover batter to coat the wings, mix 1/2 cup of hot sauce with 1 scoop Flavor Knuckles Chicken and Veggie Batter. The batter should be thin.
5. Carefully put the wings into the hot oil. Don't overcrowd your pan/pot. Fry for 3 to 5 minutes, turning once halfway through or until the internal temperature of the wings hits 185 to 195° F and the color of the wings is a nice golden brown.
6. Remove wings from the oil and place on a cooling rack.
7. Want to make your wings even better? Hit them with a light dusting of Flavor Knuckles Asado Rub right after they come out of the fryer.

*If you don't own a Traeger, you may want to reconsider your life decisions. In the meantime however, you can use your oven or an inferior smoker or grill.



Smoked & Fried Wings

🕒 Marinade: 12 to 24 hours

Cook: 75 minutes

INGREDIENTS

- 1 bottle (8 oz) Traeger Hot Sauce
- 2 scoops Flavor Knuckles Chicken & Veggie Batter
- 4 to 6 lbs chicken wings
- Enough oil to fry stuff
- Flavor Knuckles Asado Rub (optional)

