

Date: 9/15/2015  
Time: 12:33 PM

**A&S Smoked Chicken Wings**  
A&S Culinary Concepts, LLC



**Tools**

**Locations**

**Plate/Store**

<b>Yield</b>	2	dozen	<b>Prep</b>
<b>Portion</b>	8	ea	<b>Cook</b>
<b>Num Portions</b>	3		<b>Finish</b>
			<b>Shelf</b>

**Ingredients**

24	ea	chicken wings raw
1/2	cup	Uncle Arthur's BBQ Rub
1	ea	lime

**Procedure:**

1. Rinse Wings under cold water.
2. mix in large mixing bowl with BBQ Rub and squeezed lime juice.
3. let marinate for 2-3 hours.
4. Grill on Big Green Egg with Plate setter at 350F
5. Toss in your favorite sauce or eat just smoked.