

## Smokestack's Smoked Chicken Wings with Peach-Bourbon Sauce

Chicken Wing Seasoning adapted from Smokestack's/Saveur

Serve with Peach Bourbon Sauce or Buffalo Wing Sauce...or both!

SERVES 6–8

1 citrus salt or kosher salt

2 teaspoons sweet paprika

¼ teaspoon chipotle chili powder

1½ tsp. granulated garlic

1½ tsp. California-style or plain onion powder

1½ tsp. dried thyme

1½ tsp. dried Oregano

¾ tsp. ground black pepper

¾ tsp. ground white pepper

½ tsp. dried sage

½ tsp. cayenne

1 teaspoon Phillip's Seafood Seasoning or Blackening Spice  
(You can also use spice blend for boneless chicken breasts)

2½ lb. chicken wings

\*Save a little to season the chicken breasts.

I fixed a grilled boneless chicken breast for my husband who really doesn't eat wings, too hands on for him, but good for me, I don't have to share.

### ***This is the sauce for Smokestack's wings:***

16 tbsp. unsalted butter, melted

½ cup mild hot sauce

¼ Phillips Seafood Seasoning

Juice of 1 lemon

In a bowl, whisk together all of the seasonings. Put the chicken wings in a zip bag with the seasonings, thoroughly distribute, refrigerate and marinate for at least 4 hours, turn wings in seasonings a few times.

### ***Peach-Bourbon BBQ Sauce***

1/2 cup peach jam

1/4 cup orange juice

2 tablespoons butter

3 tablespoons Bourbon  
1 teaspoon Worcestershire sauce  
1 teaspoon Ponzu sauce  
1/8 teaspoon cayenne or chipotle pepper  
1/2 teaspoon dry mustard  
1/2 teaspoon salt or citrus  
1/2 teaspoon black pepper  
Water as needed if the sauce gets too thick, but bourbon works better!

Preparation:

Whisk together butter, hot sauce, Old Bay, and lemon juice in a large bowl, and then pour half into another large bowl; set both aside.

Combine all the Peach sauce ingredients in a saucepan. Simmer over medium heat, whisking, for 4 minutes. Reserve 1/4 cup of the glaze to serve with the cooked chicken.

The wings take about an hour in my smoker...

Place chicken wings on grill grate. Maintaining a temperature of 225°-250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see instructions) cook, turning once, for 20 minutes.

Toss wings in half the sauce; return to grill and cook until well browned and tender, about 25 minutes. Toss chicken wings in remaining bowl of sauce and serve.

\*Brine boneless chicken breasts for 30 minutes.

Dissolve 1/2 cup kosher salt or 1/4 cup table salt, 1/2 cup sugar, and 1 quart cold water (this is for about 6 chicken breasts). Rinse and pat dry the chicken, season with chicken wing seasoning, grill over medium high heat or smoke, brushing with BBQ sauce from time to time until chicken is done.