

This is a variation we came up with for Buffalo style hot wings. Instead of frying them, you smoke the wings and then smother with the traditional hot sauce. Everybody who has tasted these has really liked them. If you don't like the soft texture of the skin, not crispy like fried wings, grill them for a few minutes after smoking to crisp them up.

Recipe By : Garry Howard - The Smoke Ring Competition BBQ Team

8 Pounds fresh chicken wings
salt
cayenne pepper
3/4 Cup butter
1 1/2 Cups Frank's Original Hot Sauce

I made this for the Boston area Chileheads Hotluck on October 27, 1996 and it turned out pretty good, if I do say so myself.

Sprinkle the chicken wings liberally with salt and cayenne. Put into the smoker at 200 degrees for three hours smoking with a combination of hickory and cherry wood. If you want the skin crispy, grill them for a few minutes to crisp them up.

Remove wings from smoker and cut apart the "drumstick" and wing sections discarding the wing tips. Combine the butter and hot sauce in a sauce pan and heat until steaming.

Pour the sauce over the wings and enjoy!