

**Equipment Needed:**

- Large Mixing Bowl
- Backyard Pro Pellet Grill
- Tongs
- Sheet Pan with Cooling Rack
- Cutting Board
- Knife
- Aluminum Foil
- Plastic Wrap
- Zester

**Ingredients Needed:**

- 5 lbs Chicken Wings
- Backyard Pro Cajun Spice
- 2-3 Lemons
- 1 Bunch Italian Parsley
- Salt
- Pepper
- Bear Mountain Mesquite Wood Pellets
- Canola Oil

## Cajun Spiced SMOKED CHICKEN WINGS

**METHOD:****Night Before:**

1. Open chicken wings and pat dry with paper towels.
2. Move the chicken wings to large mixing bowl and toss with Backyard Pro Cajun Spice (season to taste) and a generous amount salt (about 2 Tablespoons).



3. After the wings are evenly coated, cover them in the bowl with plastic wrap and refrigerate overnight.

**Day of Cooking:**

1. Start your Backyard Pro Pellet grill and set the temperature to 250°F.
2. While your grill is coming up to temperature, remove your chicken wings from the refrigerator and let them sit at room temperature for 30 minutes. Allowing your wings to temper will promote more even cooking.
3. After tempering is completed, toss the wings with a small amount of canola oil. It should be just enough to coat the wings and prevent any sticking.
4. Add the wings to your preheated Backyard Pro Pellet Grill and smoke until the internal temperature reaches 158°F.



### Equipment Needed:

- Large Mixing Bowl
- Backyard Pro Pellet Grill
- Tongs
- Sheet Pan with Cooling Rack
- Cutting Board
- Knife
- Aluminum Foil
- Plastic Wrap
- Zester

### Ingredients Needed:

- 5 lbs Chicken Wings
- Backyard Pro Cajun Spice
- 2–3 Lemons
- 1 Bunch Italian Parsley
- Salt
- Pepper
- Bear Mountain Mesquite Wood Pellets
- Canola Oil

5. While the wings are smoking, zest one lemon and chiffonade the parsley. Cut the unzested lemon into wedges, remove the seeds, and set aside for presentation purposes. Cut the zested lemon into quarters.



6. After the wings have reached 158°F, remove them from the heat and allow them to rest on a sheet pan with a wire rack. Cover with aluminum foil. Resting time should last 10–15 minutes.



7. When the wings have fully rested, toss them with the lemon zest, parsley, and lemon juice.
8. Plate the wings with some extra parsley and the lemon wedges.
9. Last and most important step: Enjoy!

