



Firecracker Chicken Wings

1. Prep the wings: Pat the wings dry with paper towels to help them crisp up. Lightly coat with cooking spray to help the seasoning stick.

2. Season: Sprinkle the wings generously with Killer Hogs Hot Rub, covering all sides.

3. Smoke: Set your smoker to 275°F. Place the wings directly on the rack (or use a wire rack inside a pan) and cook for 1 hour and 45 minutes, or until they reach an internal temperature of 190°F. Flip the wings halfway through to ensure even cooking.

4. Make the Firecracker Sauce: In a small saucepan, combine the brown sugar, Killer Hogs Hot Sauce, apple cider vinegar, salt, and red pepper flakes. Simmer over low heat until the sugar dissolves and the sauce is smooth.

5. Sauce ‘em up: Once the wings are done, toss them in the warm firecracker sauce until fully coated.

6. Serve hot with extra napkins—and maybe a cold drink.

YIELDS:
6-8 servings

PREP TIME:
15 minutes

TOTAL TIME:
~2 hours

INGREDIENTS:

- 1 family pack of chicken wings (4–5 lbs)
- Cooking spray (or a light oil mist)
- 1/4 cup hot BBQ rub (recommended: Killer Hogs Hot Rub)
- 1/2 cup brown sugar
- 1/2 cup hot sauce (recommended: Malcom’s Killer Hogs Hot Sauce)
- 1 tbsp apple cider vinegar
- 1 tsp kosher salt
- 1 tsp crushed red pepper flakes

