Wings

My Initial Failure:

Cooked too fast for smoke from 2oz cherry to absorb I think. Maybe try more wood or like hickory instead. Don't remember which brine I used, might have been the pork butt brine, that might be the problem. Flavor was weak and a bit too sweet for me. Maybe try putting them under the broiler or in the air fryer to fix skin?

What I might try in the future:

https://howtobbqright.com/2016/09/19/smoked-party-wings/

Revision #1
Created 2021-08-10 16:35:35 UTC by Cody Nagel
Updated 2021-08-10 16:35:41 UTC by Cody Nagel