

# 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/>

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