

Sweet and Spicy Buffalo Wings

Ingredients:

- 2 ½ tablespoons ground black pepper
- 1 tablespoon onion powder
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon seasoned salt
- 1 tablespoon dried oregano
- 1 tablespoon dried sage

- 1 cup honey
- ½ cup wing sauce
- 3 tablespoons apple juice

- 5 pounds chicken wings, rinsed and dried

Directions:

Make a dry rub by sifting the pepper, onion powder, chili powder, garlic powder, and seasoned salt into a bowl to blend.

Place the chicken wings in a large zippered plastic bag. Pour in the dry rub and shake to coat the wings well. Marinate for at least 30 minutes (at room temperature) or as long as 24 hours (in the refrigerator).

Prepare coals using 3 pounds of charcoal. Make sure the coals are in a pile to one side of your grill or smoker. After the coals have turned white, place 2 cups of soaked and drained apple wood chips on the pile of coals. Set the wings on the grate so they will cook by indirect heat, not over the coals and smoke for 1 hour. Turn the wings and smoke for another hour.

Mix the honey, barbecue sauce, and apple juice together in a small saucepan. Cook over medium heat until warmed through.

Place the wings in a disposable foil pan and pour the warm sauce over the wings. Toss to coat evenly.

Cover and smoke for another hour, stirring occasionally, until the glaze is finished the way you like it.

Serve with blue cheese dressing.