

Spicy Bourbon Brined Wings

We could have added One Scotch or One Beer to these wings, but something said they deserved One Bourbon to be truly Bad to the Bone!!! Enjoy these spicy creations and let the drooling begin

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: Serves 10-12

Prep time: 10 Minutes + 6 hours brine time

Cook time: 25-30 minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 Pounds	Chicken Wings, Jumbo	Drummies
Taste	BBQ Rub, Your Choice	Season to Taste
½ Cup	Sweet Red BBQ Sauce	
½ Cup	Carolina Mustard BBQ Sauce	
½ Cup	Hot Sauce	

BRINE RECIPE:

½ Cup	Salt, Kosher
1 Cup	Sugar, Brown, Dark
4 Cups	Cider, Apple
1.5 Cup	Bourbon, Your Choice

Prep Directions:

- See above for all prep directions – under Prep Notes
- For Brine, follow the cooking instructions below
 - Dissolve the Salt and Sugar in the 1.5 Cups of bourbon and 4 cups of apple cider
 - Add the wings and brine for 4-6 hours
 - Do not brine longer than 6 hours

Cooking Directions:

- Follow Brine directions and prep notes above
- Remove wings from brine after 6 hours MAX
 - Do not rinse wings
- Season wings to taste with BBQ Rub – allow to sit for 5-10 minutes
- Pre Heat your gas grill to medium high heat
- Arrange the wings on the grill grate – close the lid
- Cook the wings on the first side for 5 minutes
- Turn the wings and cook on the second side for 5 minutes
- Turn the grill to HIGH heat
- Cook the wings on both sides again to produce a crispy skin
- In a Bowl mix 1/3 blend of Mustard, Sweet Red BBQ Sauce and Hot Sauce
- Cook the wings to 165 degrees internal temperature
- Remove from the grill and toss in sauce
- Remove from the sauce and place on a platter
- Wings are perfect sauced, or un-sauced (dry rub only)
- Serve with plenty of napkins