

BBQ TURKEY WINGS

Prep time: 10 minutes

Cook time: 1 hour 10 minutes

Serves 6 people



INGREDIENTS

6 Whole Turkey Wings (separated)

1/2 Cup - Your favorite rub

2 Cups - Your favorite BBQ Sauce

INSTRUCTIONS

1. Season wings with BBQ rub and refrigerate for at least one hour (or overnight).
2. Set up your grill for indirect grilling and preheat to 325°F. For extra flavor, use 2 pieces of cherry wood.
3. Cook with the lid closed at 325°F over indirect heat for 45 minutes.
4. Once browned, baste liberally with the BBQ sauce.
5. Close the lid and grill for 10 minutes.
6. Flip wings, baste again, close lid and grill another 10 minutes.
7. Flip wings, one final time, baste, increase the temperature to 400°F,
8. Close the lid and grill for 5 more minutes.
9. Total grill time 1 hour, 10 minutes.

Together, made better, with you:
