

PyroDust Ghost Wings

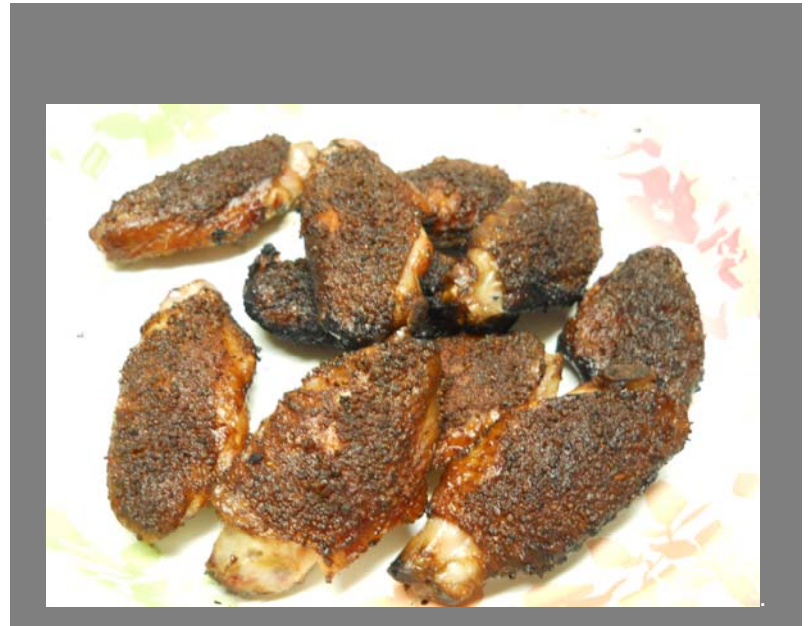
Not For the Faint of Heart

Meat, Chicken

SERVINGS: 1 to 12

INGREDIENTS:

12 chicken wings
PyroDust Ghost Chili Rub
4 tsp oil
Optional:
Milk
Celery sticks
Ranch dressing



DIRECTIONS:

Prepare wings by coating with oil, Cover with as much PyroDust Ghost Chili Rub as you dare.

Smoke for 40 minutes at 300 degrees. Turn after 20 minutes.

Tips:

Try using a mix of Cherry and Hickory. Having Milk on hand is a good idea.

Wash hands with oil before using dish soap. This will help cut the oils from the pepper