

# Smoked Chicken Wings

## Ingredients

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7 lb Chicken Wings (cut into segments)  
2 T Smoked Paprika  
2 T Salt  
2 T Ground Black Pepper  
1 T Cumin  
2 T Garlic Powder

## Instructions

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1. In a small bowl add paprika, salt, black pepper, cumin, and garlic powder, stir until well combined, set aside.
2. Dry wings with paper towels and cover with the spice mixture. Rub into wings then let it sit for at least 30 minutes.
3. Take out the racks from your electric smoker. Open the vent at the top. Preheat your smoker to 250 degrees, add water halfway up in water tray, and add wood chips. Add a drip tray at the bottom. Let it preheat for 60 minutes prior to adding wings.
4. Meanwhile, place wings on the smoker racks leaving some space between them. Once the smoker is preheated, add the racks with wings in the smoker. Smoke for about 2 hours, flipping halfway.

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Add wood chips when the smoke starts to die down.

5. Wings should be done in 2 hours but check with your thermometer to make sure the temperature inside the thickest part of the meat is at 165 degrees.