



# »»» SOFA KING SUNNY SMOKED WINGS ««« BEER & RECIPE PAIRING

PREP TIME »»» 10 MINS

TOTAL TIME »»» 3 HRS

## INGREDIENTS »»

- »» 2.5 lbs chicken wings
- »» 1 12 oz can of Sofa King Sunny
- »» 1/4 tsp onion powder

- »» 1/2 tsp paprika
- »» 1/2 tsp chili powder
- »» 1/2 tsp salt
- »» 1 cup Franks Red Hot Sauce
- »» 1/2 stick butter



## INSTRUCTIONS »»

1. In a gallon zip lock bag add the wings, beer and spices and refrigerate overnight or at least 8 hours.
2. Fire up smoker set to 250° degrees, smoke chicken wings for 2 hours or until internal temperature hits 165° degrees
3. In a saucepan melt the stick of butter and add the Franks red hot sauce, and simmer for 5-10 min
4. Toss the wings in the sauce and enjoy!