

## Smoked Buffalo Wings

Marinate wings in Wishbone robust Italian dressing or any other Italian dressing with minimal sugar so the sugar does not burn.

Set grill to 225-250 degrees. Make sure you have two zones. Direct and indirect heat.

I used my charcoal instead of my gas grill, but either will work. Once the grill is to temperature place cherry wood chunks on the coals or cherry wood chips wrapped in a smoker box or wrapped in foil on the direct heat side,

Once you see a thin blue smoke rolling from the grill place the wings on the indirect heat side and smoke them until they reach an internal temperature of 165. Once they reach temperature I roll them over to the direct heat side to crisp and char the skin a bit. Do that to your liking. You can also cheat and but them in your broiler for a few minutes, but don't let them burn! 😊

Once that's done, toss them in 2/3 cup of Frank's Red Hot along with a 1/2 cup of unsalted butter.