# BACON WINGS

By treating chicken wings in the same process as pork belly, smoky bacon-flavored wings become a signature. Served by-the-piece alongside a variety of mouthwatering sauces.

## INGREDIENTS

- [ ] 40 lbs Mountaire® Black Label Party Wings
- [ ] 7.5 lbs sea salt
- [ ] 10 lbs brown sugar
- [ ] 10 tbsp ground black pepper
- [ ] 10 tbsp cayenne
- [ ] 5 tbsp Prague Powder #1
- [ ] 43 oz maple syrup

### SPICY MAPLE SAUCE

- [ ] 2 cups mayonnaise
- [ ] 2 cups maple syrup
- [ ] 1 tsp black pepper
- [ ] 1 tsp cayenne
- [ ] 1 tsp chipotle powder
- [ ] Salt to taste

### SMOKY HONEY MUSTARD

- [ ] 1 qt honey mustard
- [ ] 4 tsp liquid smoke
- [ ] Salt to taste

### HERB SOUR CREAM

- [ ] 3.25 cups sour cream
- [ ] 2 cups fresh, pickled tarragon
- [ ] 2 cups fresh, sliced chives
- [ ] 4 tsp lemon juice
- [ ] 4 tsp prepared garlic confit
- [ ] Salt to taste



## PREPARATION

**Yield: 40 lbs**

1. Mix together the salt, sugar, spices, and curing salt. In a large, perforated container: set up to drain, line the bottom with cheese cloth, then toss together wings with rub and allow to cure overnight, for a minimum of 12 hours, and not more than 18 hours.
2. Rinse the cure from the wings, then hot smoke over a blend of apple and hickory wood until tender and smoky, about 1 hour at 250 degrees.
3. Brush the wings with maple and smoke an additional 10 minutes. Serve with sauces of your choice.
4. To make Spicy Maple Sauce and Smoky Honey Mustard: whisk ingredients together, then season with salt. To make Herb Sour Cream: mix ingredients and blend until smooth, then season with salt.
5. Optional step: after the wings have been cured and rinsed, allow them to dry out on racks overnight under refrigeration to form a pellicle before smoking.

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