



SMOKED CHICKEN WINGS WITH CHUNKY BLUE CHEESE DRESSING

2 lbs of chicken wings
BBQ seasoning of choice
1 cup crumbled blue cheese
half reserved
½ cup sour cream
½ cup mayonnaise
½ tsp lemon juice
¼ tsp garlic salt
¼ tsp black pepper
2 cups of soaked Apple
or Cherry wood Chunks



- Mix ½ cup of crumbled blue cheese, sour cream, mayo, lemon juice, garlic salt and pepper in a blender. Blend until smooth.
- Whisk in the remaining ½ cup of blue cheese.
- Set aside in the refrigerator until serving.
- Season the wings with your preferred BBQ seasoning.
- Fill the smoker tray with thoroughly soaked and drained wood chips preferably Apple or Cherry.
- Turn all knobs on your Alfresco Grill to “OFF”, then turn on the gas supply.
- Lift the hood, depress the igniter button and immediately push and turn the Smoker control knob 90° counter-clockwise to “ON” position.
- Next, depress the igniter button and immediately push and turn the burner control knob 90° counter-clockwise to “MAX” position for the cooking surface you will use.
- Wait for the burner to light. Adjust the temperature and set it to “MAX” and “MIN”.
- Replace the smoker tray into the grill and close the hood. Smoke should begin in about 20-30 minutes.
- Oil your grill racks lightly.
- Put the wings in a single layer on the grill over the heat. Cook the wings for about 20-25 minutes total.
- If some are starting to char too much, flip those over.
- Keep monitoring and flipping as they all darken. If a few pieces seem to be dark before others, shift them to a cooler part of the grill. They'll keep cooking but not browning.
- After about 18 minutes of flipping and moving them around as needed, use an instant read thermometer in the center of a few wings to make sure that they've all reached 165°F.
- Use tongs to transfer fully-cooked wings to a bowl.
- Serve with Chunky Blue Cheese Dressing.