



The Dan Patrick Show Bloody Mary Wings

Recipe and photo from traegergrills.com.



Ingredients

2 lbs CHICKEN WINGS
3 tbsp TRAEGER BLOODY MARY SALT
2 cups TRAEGER BLOODY MARY MIX

Preparation

When ready to cook, start the Traeger grill on smoke with the lid open until fire is established (4-5 minutes). Set the temperature to 350 degrees F and preheat, lid closed 10-15 minutes.

Season wings evenly with the Bloody Mary Cocktail Salt and place directly on the grill grate. Cook for 30 minutes, turning often until the wings are crispy and golden.

Transfer wings from the grill to an aluminum pan and pour in Smoked Bloody Mary Mix. Stir to coat well, cover, and place back on the grill for another 30 minutes stirring halfway through to coat.

Add a little bit of liquid to the pan if it starts to get dry. Transfer wings to a plate or serving platter.

Enjoy!

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