

THANKSGIVING WINGS

Is this a duplicate? No. This is "Thanksgiving Wings", the other one is "Thank's Giving Wings"

This is actually what I was writing up for "Thanks Giving Wings" before it took a left turn and changed into to something a little different. This is the one that I published to oldmandave.org a while back. The brining is the same, but the pre-fry cooking method is different.

INGREDIENTS

THE NIGHT BEFORE

<u>Qty.</u>	<u>Unit</u>	<u>Item</u>
4	Cups	100% Cranberry Juice
2	TBSP	Morton's Kosher Salt
4	TBSP	Brown Sugar
4	TBSP	White Sugar
2	Packages	Uncut Chicken Wings

THE DAY OF

<u>Qty.</u>	<u>Unit</u>	<u>Item</u>
1	Cup	Self-Rising Flour
3	-----	Largish Eggs
1	14 oz. Can	Whole Berry Cranberry Sauce
4	Cups	Stove Top Traditional Sage Stuffing Mix
1	12 oz. Jar	Heinz Home Style Gravy - Roasted Turkey
AR	-----	Corn Starch
AR	-----	Peanut oil

I have recently discovered 100% cranberry juice maybe 100% juice, BUT it may not all be cranberry. Get the cranberriest you can find

Insert standard statement about kosher salt here

I generally get Purdue, or the like, wings. They come 6 whole wings to a pack and usually weigh around 1.6 lbs. You can also get what I believe are called "Party Wings" which have already been separated into drumettes and flats, but for some reason, I like separating my own and including the wing tips

No self-rising flour? AP flour will work

Don't have or don't like peanut oil??? Use any suitable oil for deep frying at around 374 deg. F.

SPECIAL TOOLS

- Counter top deep fryer
- Food Saver (or similar vacuum sealer)
- Vacuum seal bags or bag rolls
- Vacuum seal bag holder [i]
- Immersion blender
- Traeger Pellet Grill with Hickory Pellets[iv]

PREPARATION

THE NIGHT BEFORE

- 1) Make (Qty. 4) 4 line vacuum seal bags (fold down the top edges of the bags by an inch or so to help avoid getting chicken stuff on the outside of the bag)
- 2) Whisk the brine dry ingredients in a largish glass bowl
- 3) Add the cranberry juice and mix with an immersion blender
- 4) Cover the bowl and set aside until you need to brine the wings
- 5) Separate the wings into drumettes, flats and tips with a cleaver [ii]
- 6) Put the parts from 3 wings into each 4 line vacuum seal bag
- 7) Give the brine another mixy mix with the immersion blender and split into 4 equal portions
- 8) Hang a bag of wings in the vacuum seal bag holder and carefully add one of the portions of brine
- 9) OK... this next part might get a bit tricky... The goal is to vacuum seal the wings and brine with as little leftover air as possible WITHOUT sucking liquid into the vacuum sealer
 - a. Position the vacuum sealer near the edge of a counter
 - b. Squeeze out as much air as possible from a bag of wings and brine
 - c. Position the bag o' wings in the vacuum sealer so that it hangs over the edge of the counter [iii]
 - d. Pull a vacuum as long as possible until liquid just about reaches the vacuum sealer and trigger the seal function
 - e. After one minute, re-trigger the seal function
 - f. After one minute, pull the bag and wipe out any liquid between the top of the bag and the seal line
 - g. Reposition the bag to place a second seal just above the first one and trigger the seal function
 - h. After one minute, re-trigger the seal function
 - i. Place the bag o' wings in the fridge
 - j. Repeat Steps 11a through 11i for the remaining bags
- 10) Let the wings brine overnight

THE DAY OF

- 1) Pull the Traeger out on your deck and fill with your pellets of choice
- 2) Set the Traeger to smoke with the lid open
- 3) Once you see smoke, close the lid and set to 250 deg. F
- 4) When the Traeger has reached temperature, pull the wings from the fridge and drain through fine mesh strainers on top of a quart measuring cups
- 5) Remove excess brine from wings with paper towels and place on ½ sheet cooling rack in a ½ sheet pan
- 6) Place the wings in the Traeger and smoke the wings until the internal temperature reaches 165 deg. F. It should be about 1 ½ hours, but start checking at 1 hour
- 7) Pull the wings inside and allow to cool until they can be handled comfortably with your hands
- 8) Heat gravy over very low heat in a small sauce pan
- 9) Fill the deep fryer with oil and heat to 374 deg. F
- 10) Put the flour in a gallon ZipLoc bag. This is your pre-coat
- 11) Put the stuffing mix in a food processor and chop until it is fine. It should make about 2 cups
- 12) Place the finely chopped the stuffing mix in a second gallon ZipLoc bag. This is your post-coat
- 13) Toss wing parts in the pre-coat ZipLoc bag 4-6 at a time until evenly coated
- 14) Tap off excess pre-coat and place wings on a cookie sheet
- 15) Repeat steps 16 and 17 for the rest of the wings
- 16) Mix the eggs and whole berry cranberry sauce in a small glass bowl with the immersion blender
- 17) Dip 4-6 wings at a time in the egg wash and mix around until thoroughly coated
- 18) Tap off the excess egg wash from the wings and put in the bag of post-coat
- 19) Toss the wings in the post-coat until evenly coated
- 20) Pull the wings from the post-coat, tap off excess post-coat, and place back on the cookie sheet
- 21) Repeat steps 17 - 20 for the rest of the wings
- 22) Deep fry wings in small batches (DON'T CROWD!) for 1 minute
- 23) Let drain in the basket for 15 seconds
- 24) Put wings on a ½ sheet cooling rack in a ½ sheet pan. Keep covered with a second half sheet pan
- 25) Repeat steps 25 - 27 for the rest of the wings
- 26) When ready to eat, mix / toss the wings and gravy. I find around 1 TBSP per wing generally works
- 27) Plate
- 28) ENJOY!!!

NOTES

- i. These are VERY handy, especially if you are pouring in liquid
- ii. Yeah, I know. Most people don't like to waste time on the tips, but for some reason, I feel guilty if I don't include them.
- iii. Make sure you clamp down and lock the vacuum sealer before you let go of the bag!!!
- iv. Normally I would say "If you don't have a Traeger or the like, you can use the oven.", but in this case, you do need a smoker. You also need the hickory pellets

PICTURES























