

## **Smoked Wings with Moonshine White Sauce and Ranch Pickles**

*Recipe courtesy of Chef Andrew Dodd from Stagioni: Seasons of Food*

3 dozen Springer Mountain Farms Chicken Wings

### **Ranch Pickles Ingredients**

8 cucumbers, sliced to .25 inch  
1 julienned Vidalia onion  
4 cloves of thinly sliced garlic  
1 cup white vinegar  
1 cup water  
1/2 cup granulated sugar  
1/2 cup ranch seasoning

### **BBQ Rub Seasoning Ingredients**

3/4 cup salt  
1/4 cup granulated sugar  
1/4 cup brown sugar  
1 tablespoon Aleppo pepper  
1/2 teaspoon cayenne  
1/2 teaspoon Espelette  
1 teaspoon smoked paprika  
1 tablespoon chili powder  
1 1/2 teaspoon granulated garlic  
1/2 teaspoon onion powder

### **Moonshine White Sauce Ingredients**

375 ml bottle of moonshine  
1 1/2 cups Duke's Mayonnaise  
1/4 cup of apple cider vinegar  
Juice of 1.5 lemons  
2 Tablespoons of white balsamic vinegar  
1 1/2 teaspoons Applewood smoked salt  
1/2 tablespoon black pepper  
1 1/2 tablespoon prepared horseradish  
1 1/4 teaspoon mustard powder  
1 tablespoon sugar  
1 teaspoon Worcestershire Sauce  
2 tablespoons of rub seasoning



## Method

For the Ranch Pickles, combine cucumbers, onion and garlic in heatproof bowl with lid. Bring remaining pickle ingredients to a boil in saucepot. Once boiling, carefully pour liquid over cucumbers; cover and allow to come to room temperature. Refrigerate once cooled.

For the Moonshine White Sauce, reduce Moonshine on stove over low heat (careful for flames) until there is only a 1/4 cup left then set aside to cool. Combine all remaining ingredients and incorporate fully into the reduction.

For the BBQ Rub Seasoning, combine all ingredients and mix thoroughly until all spices are evenly distributed.

Set the EGG for indirect cooking at 225°F/107°C. Rub 3 dozen wings liberally with BBQ Rub seasoning. Smoke for 1½ to 2 hours or until the internal temperature reaches 165°F/74°C or higher.

Remove wings from heat and toss with half of the Moonshine White Sauce set aside and bring the EGG up to 425°F/218°C degrees. Put wings back on the EGG for 8 minutes then flip and cook for another 8 mins on other side. Toss with remaining Moonshine White Sauce. Serve immediately with Ranch Pickles.

