

## **Big Dog Wings**

### **Marinade:**

**3 lbs wings – separate drumette from middle section (leaving on the wing tip)**  
**¼ cup peanut oil**  
**3 tablespoons fresh chopped cilantro**  
**2 tablespoons minced garlic**  
**3 tablespoons soy sauce**  
**2 ½ tablespoon fresh minced ginger**  
**½ tablespoon crushed red pepper**  
**2 tablespoons garlic cayenne hot sauce or Garlic Chili sauce (Asian foods)**

**Cover wings with marinade and refrigerate overnight or as long as you can**

**Cook wings on smoker at 225 degrees for about 2 hours. Glaze wings several times (both sides) the last 15 minutes or so with the glaze below. Last step is to sprinkle sesame seeds on wings (the seeds should stick onto the glaze).**

### **Glaze:**

**1 cup rice vinegar**  
**¾ cup sugar**  
**½ cup water**  
**2 tablespoons garlic cayenne hot sauce or Garlic Chili sauce (Asian foods)**  
**1 tablespoons minced garlic**  
**1 tablespoon fresh minced ginger**  
**1 tablespoon crushed red pepper**  
**¼ teaspoon ancho chili powder**  
**¼ teaspoon chipolte chili powder**

**Heat glaze and reduce to syrup consistency.**

# BIG DOG'S WHITE BARBECUE SAUCE!

1 cup of Mayo  
¼ cup of reg Vinegar  
½ teaspoon prepared horse radish  
¾ teaspoon Salt  
1 teaspoon coarse ground black pepper  
¼ teaspoon cayenne pepper  
1 tbs sugar  
½ teaspoon lemon juice  
2 tbs apple cider  
¼ teaspoon onion powder  
¼ teaspoon garlic powder  
1 teaspoon Crystal Garlic Cayenne Hot Sauce

Mix above ingredients in a large bowl. Whisk very well. Chilled for 4 hours. Excellent on bbq chicken breast as a topping.....! ☺