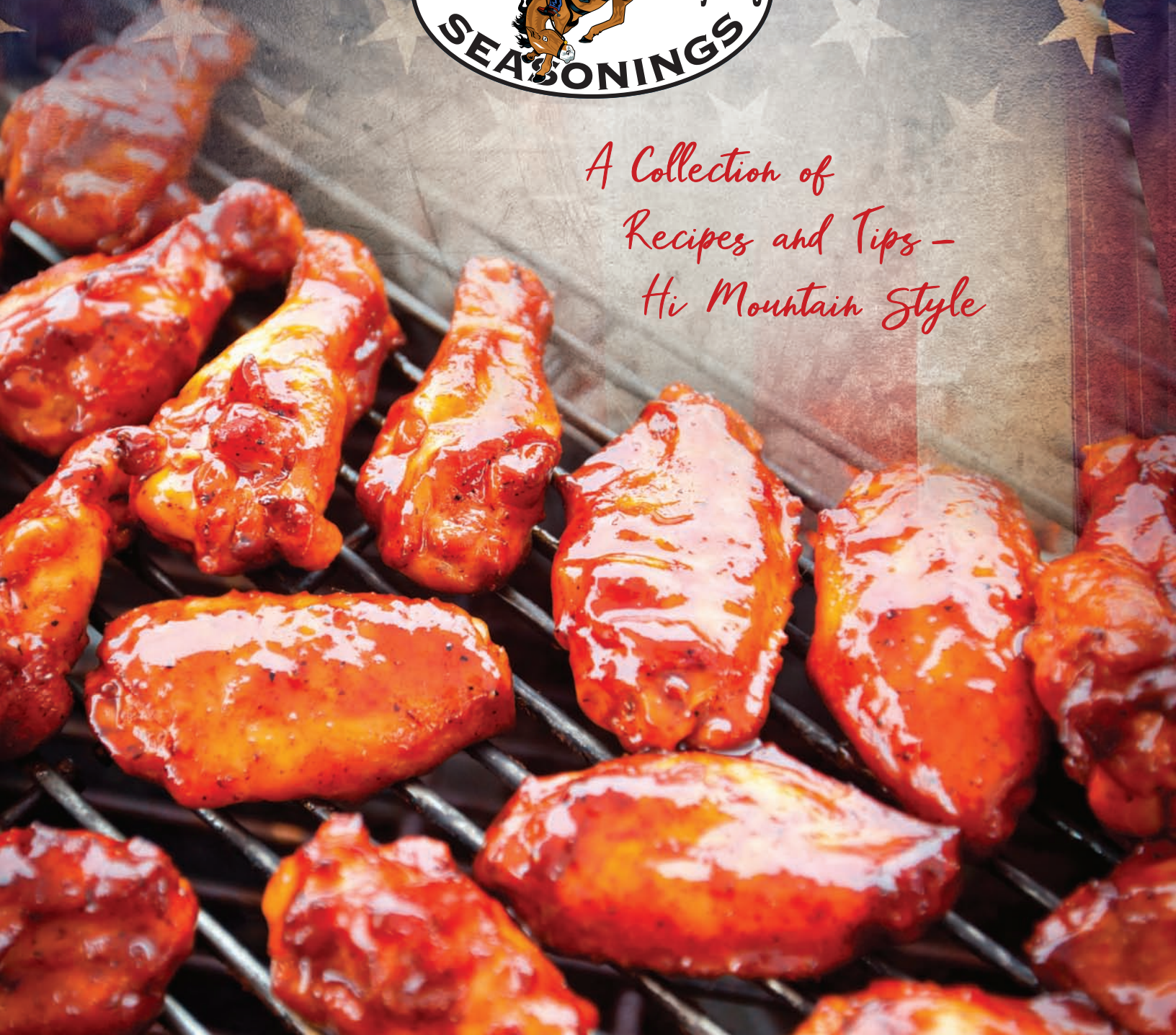


# NATIONAL CHICKEN WING DAY



*A Collection of  
Recipes and Tips -  
Hi Mountain Style*



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All of the Hi Mountain products shown below were used in the recipes and tips in this cookbook.



# WING TIPS

## *Delicious Chicken Wings Made Easy*

Some tips from the kitchen of Hi Mountain Seasoning.



**MARINATE**



And it's simple.... pick a Hi Mountain Seasonings Marinade and follow the instructions on the package. You can fry, grill, smoke or bake the wings. When they hit an 165 degree internal temperature, they're ready to eat.



**DUST**



Lightly coat the chicken wings with olive oil and give them a dusting of your favorite Hi Mountain Seasonings (we love Trail Dust and Cajun Cowboy). Fry, grill, smoke or bake the wings. When they hit an 165 degree internal temperature, they're ready to eat.

# WING TIPS

continued

## AIR FRY



Chicken wings are great cooked in Air Fryers.

This batch of wings is cooked in an air fryer oven. We lightly coat the chicken wings with olive oil, then season with Hi Mountain Black Pepper and Brown Sugar Seasoning and cooked to an 165 degree internal temperature.

The dip is made with 4 tablespoons of mayonnaise and 2 teaspoons of Hi Mountain Pineapple Sriracha Bacon Seasoning.

## DIP



Hi Mountain has all the classic dip mixes ready to go. You can also get adventurous and try making your own. Some of our favorites are made with Pineapple Sriracha Bacon Seasoning, Zesty Western Burger Seasoning and Black Pepper & Brown Sugar Bacon Seasoning.

Mix 1 tablespoon of mayonnaise and 1/2 teaspoon of a Hi Mountain Seasoning. Taste it and see if you want to add more or less seasoning before making a larger batch.

# Outdoors Dan's Grilled BBQ Wings

*Dan Young, Host, The Outdoor Call Radio*



## INGREDIENTS:

12-16 fresh chicken wings  
Hi Mountain Seasonings Poultry Rub  
Your favorite BBQ sauce (I like Cookies Western BBQ Sauce)  
1 cup light mayonnaise  
1 cup butter milk  
Hi Mountain Seasonings Bleu Cheese Dressing & Dip Mix

## DIRECTIONS:

- Remove all the feathers from the chicken wings and wash clean.
- Coat all sides of the chicken wings with Hi Mountain Seasonings Poultry Rub.
- Place the chicken wings in a preheated smoker or pellet grill set for 350 degrees and smoke for 30 minutes, turning them occasionally.
- When the chicken wings reach 165 degrees internal temperature, use tongs to transfer them into a mixing bowl and coat with your favorite BBQ sauce.
- For the dip, mix 2 tablespoons of Hi Mountain Seasonings Bleu Cheese Dressing & Dip Mix with the mayonnaise and butter milk.



# Wild TV Chicken Wings with Buffalo Dip

*Joe Epele, Wild Television Network*



## INGREDIENTS:

2 large packages of chicken wings  
(drums and flats)

Hi Mountain Western Grill'n Rub-  
Garlic Pepper Seasoning

Hi Mountain Cajun Campfire  
Western Style Seasoning

Olive oil

1 cup greek yogurt

1 cup mayonnaise

Hi Mountain Seasonings Buffalo  
Wings Marinade

1 green onion, finely chopped

## DIRECTIONS:

- Combine 1/4 packet of Hi Mountain Seasonings Buffalo Wings Marinade with the greek yogurt and mayonnaise. Add chopped green onions to taste. Rest the dip in the fridge while you cook the chicken wings.
- Dust half of the chicken wings liberally with Hi Mountain Western Grill'n Rub-Garlic Pepper Seasoning and the other half with Hi Mountain Cajun Campfire Western Style Seasoning.
- Drizzle with olive oil and toss until wings are well coated.
- Space wings out evenly on a raised cooking rack to allow maximum air flow (this helps the wing crisp up!).
- Place the chicken wings into a pre-heated 400 degrees oven and cook until internal temperature reaches 165 degrees (25-30 minutes).
- Remove from heat and start prepping the next batch because these will go fast!



# Trav's Smoked Fajita Wings

*Travis Ferguson, Co-Host, The Revolution with Jim & Trav*



## INGREDIENTS:

4 pounds chicken wings, skin on  
12 oz your favorite beer  
1 lime  
1/2 tsp Cayenne Pepper  
1/2 tsp Salt  
4 tsp Sugar  
Hi Mountain Seasonings Fajita Seasoning  
Wood chips, for smoking  
2 large avocados  
1 cup buttermilk  
1 cup mayonnaise  
Hi Mountain Western Ranch Dressing & Dip Mix  
Hi Mountain Seasoning Guacamole Dip Mix

These fajita wings are a departure from the traditional "buffalo" flavor, but deliver a crowd pleasing, smoked, Tex-Mex flavor that you can't walk away from.

## DIRECTIONS:

- In a large bowl, mix together beer, the juice of one lime, cayenne pepper, salt and sugar.
- Stir together and add chicken wings to the mixture, tossing until well coated.
- Cover and refrigerate for at least 4 hours.
- Remove from marinade, pat dry and season liberally with Hi Mountain Seasonings Fajita Seasoning, coating both sides.
- Prepare grill/smoker, adding your favorite kind of wood for smoking. (We use apple and hickory.) Heat to 225 degrees and place wings directly on grill grate in a single layer.
- Smoke the chicken wings for 1-hour or until they reach an internal temperature of 165 degrees. Remove to a platter.
- While the wings are smoking, combine the mashed avocados with the Hi Mountain Seasoning Guacamole Dip and the buttermilk and mayonnaise with the Hi Mountain Western Ranch Dressing & Dip. Refrigerate both dips until you're ready to serve.



# Outdoor Edge Crispy Chili Lime Smoked Chicken Wings

*Will Morgan, Outdoor Edge Cutlery*



## INGREDIENTS:

1 lb chicken wings  
3.0 oz. Hi Mountain Spicy Lime Jerky Seasoning  
2 tbs corn starch  
¼ cup sweet chili sauce  
3 tbs honey  
1 tbs butter  
1 tsp smoked paprika  
1 tsp lime zest  
½ lime, squeezed  
2 green onions, sliced  
Chopped cilantro

## DIRECTIONS:

- Pre heat your smoker or grill to 400 degrees.
- While your smoker is heating, use a sharp knife to remove any excess skin and fat from your wings and lay them out on a wire rack.
- Put the Hi Mountain Spicy Lime Jerky Seasoning and corn starch in a gallon Ziploc™ bag and mix thoroughly. Add the wings and shake until completely covered in the mixture, remove, and set wings back on wire rack to dry for 15 minutes (this is a key step to ensure they crisp up).
- Once your smoker is heated, place wings on the cooking surface, close the lid and cook on one side for 15 minutes.
- Flip the wings and cook for another 15 minutes. You will notice the fat will begin to render and they will begin to crisp and turn a rich dark color. After 30 minutes of cooking flip and cook for another 10 minutes or until all wings have crisped up.
- While wings are cooking prepare the chili lime sauce by mixing the sweet chili sauce, honey, butter, smoked paprika, lime juice and zest into a small sauce pan and heating on the stove top until it begins to bubble. Remove from heat and set aside.
- Once wings are done place them in a large mixing bowl, drizzle with the chili lime sauce and toss until completely covered. Add garnish and serve.

