Smoked Chicken Wings with Hoisin Glaze

FIVE-SPICE RUB

2 teaspoons garlic flakes

1½ teaspoons Chinese five-spice powder

1 teaspoon ground coriander

1 teaspoon sea salt

1⁄2 teaspoon ground black pepper

12 chicken wings, about 1.3 kg total Extra-virgin olive oil

HOISIN GLAZE

1 tablespoon toasted sesame oil

1 teaspoon grated garlic

1 teaspoon peeled, finely grated fresh ginger

¼ cup hoisin sauce

2 tablespoons soy sauce

2 heaped tablespoons light brown sugar

2 tablespoons honey

1 tablespoon rice vinegar

2 spring onions, white and light green parts only, thinly sliced on the diagonal (optional)

The melt-in-your-mouth quality of these slow-cooked wings goes seamlessly with their smoky Asian flavours. For top-notch texture, never allow the temperature of your braai or smoker to go over 150°C. Small wings need only about 11/2 hours to cook. Larger wings will take about 2 hours.









1. Prepare the braai or smoker for indirect cooking over low heat (130°– 150°C). In a small bowl, mix together all the rub ingredients. Brush the chicken wings lightly with olive oil. Season them evenly with the rub.



2. Brush the cooking grates clean. Add the wood chunks to the coals (or drain and add the wood chips to the smoker box) and close the lid. When smoke appears, arrange the wings, skin side down, on the grills and roast over indirect low heat, with the lid closed, for 1 hour.



4. After the first hour of cooking the wings, cut into one at the joint to check for doneness. The meat should no longer be pink at the bone. If it is pink, let the wings cook for another 30 minutes before you glaze them.



5. Brush the wings all over with the glaze and cook until the glaze has penetrated the surface of the wings, about 30 minutes. Transfer the wings to a platter and garnish with the spring onions, if using. Serve warm.



SPECIAL EQUIPMENT: **3-4 SMALL CHERRY OR APPLE WOOD CHUNKS** (OR 3-4 HANDFULS OF CHIPS), SOAKED IN WATER FOR 30 MIN)



3. Meanwhile, make the glaze: In a small saucepan, warm the sesame oil over medium heat on the stove. Add the garlic and ginger and cook 30–60 seconds, stirring constantly. Add the remaining glaze ingredients, mix well and cook until simmering, 1–2 minutes. Set aside off the heat.

A NOTE ON GARLIC

Garlic flakes and garlic powder are different versions of dried garlic. Garlic flakes add texture, while garlic powder is fine and will dissolve more easily. A teaspoon of garlic powder will contain more garlic than a teaspoon of garlic flakes, but the difference shouldn't ruin your spice rub, so use whichever one you have, assuming it is not as old as your oldest pair of shoes. Both versions will lose flavour over time.