



Porkosaurus Crispy BBQ Wings

While we like to smoke everything and always cook outside we realize that not everyone can do that. Some of our customers live in the big city on the 14th floor and can't just pull out their grill or smoker. So we wanted to have some recipes that you can do inside and still enjoy our wonderful products. Here is an excellent recipe for Crispy BBQ Wings that will surely make your guests happy!

WHAT YOU WILL NEED

2 lbs. of Frozen Chicken Wingettes

Porkosaurus Original BBQ Rub.

1 cup Porkosaurus BBQ Sauce.

1 cup of Water

For serving: ranch, blue cheese, celery, carrots

INSTRUCTIONS

1. Place the wings on the wire rack in the bottom of the Instant Pot, don't place directly on the bottom of pot.
2. Add 1 cup of water.
3. Lightly cover the wings with Porkosaurus Original BBQ Rub.
4. Secure lid, set your Instant Pot to manual (Pressure Cooker) for 10 minutes. When the 10 minutes are up, do a quick release.
5. While the wings are cooking, prepare a sheet pan with aluminum foil, place a wire rack in the bottom of the Instant Pot, or Pressure Cooker, and spray with cooking spray.
6. Preheat your oven to broil, with the rack, 6 inches from the top.
7. Using tongs, remove wings to the prepared pan.
8. You can add more Porkosaurus Original BBQ Rub. we sure do!
9. Broil for 5 minutes, flip them and broil for 5 more minutes or until the skin is crispy.
10. Put the Porkosaurus BBQ Sauce in a sauce pan and heat.

11. Use tongs to dip the wings into the warm bbq sauce, place them on a plate and watch your fingers!

12. Serve with ranch, blue cheese, celery and carrots!

*This recipe was adapted from, America's Test Kitchen Pressure Cooking