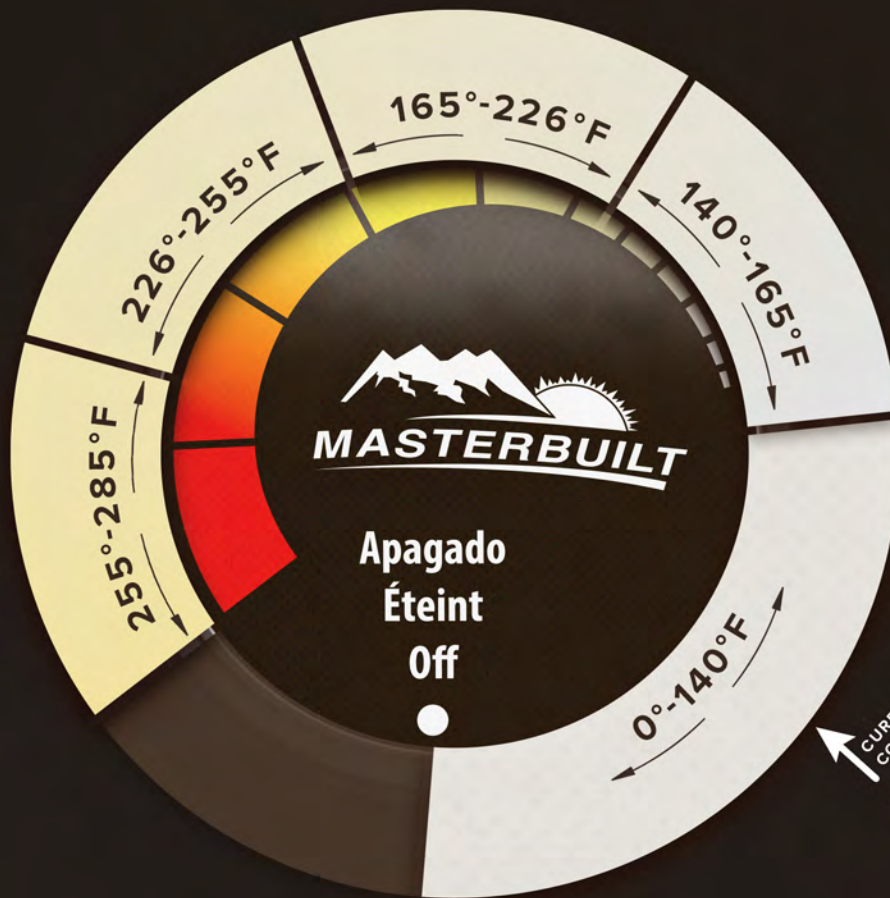




MASTERBUILT® PORTABLE ELECTRIC SMOKER

Temperature Conversion

Use this temperature conversion guide when smoking your favorite recipes.



CURRENT
CONTROLLER
SETTING

ON/OFF
INDICATOR
LIGHT
(Light will turn on once
temperature is reached)

Temperature conversions are approximate and may be affected by ambient temperature and food volume in the smoker. Make adjustments accordingly.

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MASTERBUILT® PORTABLE ELECTRIC SMOKER

RECIPE SUPER SMOKED SWEET & SPICY CHICKEN WINGS

Ingredients

- 2 1/2 tablespoons ground black pepper
- 1 tablespoon onion powder
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon seasoned salt
- 5 pounds chicken wings, rinsed and dried
- 1 cup honey
- 1/2 cup hot barbecue sauce
- 3 tablespoons apple juice

Directions

In a small bowl, mix together the black pepper, onion powder, chili powder, garlic powder, and seasoned salt. Place the chicken wings in a large Ziploc bag. Pour in the dry rub and shake to coat the wings well. Marinate for at least 30 minutes (at room temperature) or as long as 24 hours (in the refrigerator).

Preheat smoker to 225°F. Place the wings on the top rack of the smoker and cook for 20 minutes. Turn wings and cook for another 25 minutes, or until internal temperature reaches 165°F.

While the wings are cooking, mix the honey, barbecue sauce, and apple juice together in a small saucepan. Cook over medium heat until warmed through. Remove the wings from the smoker and place in a disposable aluminum foil pan. Pour the warm sauce over the wings and toss to coat evenly. Return to smoker on second rack and cook for another 25 minutes, stirring occasionally. Remove from the smoker and serve immediately.



Temperature conversions are approximate and may be affected by ambient temperature and food volume in the smoker. Make adjustments accordingly.