



## **Sweet Tea Brined Chicken Wings**

### **INGREDIENTS**

1 lb. Chicken Wings  
½ gal of Sweet Tea Brine (see below)  
2 tbsp Butter, melted  
1-2 tbsp Sweet Chili Sauce

### **PREPARATION**

- Place the chicken wings in a large bowl and cover with the brine. Place the bowl in the refrigerator and brine the chicken for 2 hours.
- Preheat your grill or Big Green Egg 375°F direct heat.
- Remove the chicken from the brine and pat dry with a paper towel. Discard the brine.
- Place the chicken in the center of the grill of Big Green Egg and cook for 5 minutes, or until golden brown. Flip the chicken and cook for an additional 10 minutes or until the thick part of the chicken reads an internal temperature of 185°F.
- Remove the chicken from grill and place in a large mixing bowl. Add the butter and chili sauce, tossing to combine. Serve with a side of ranch or blue cheese dressing and a cool, crisp salad.

## Sweet Tea Brine

### INGREDIENTS

Makes 1 gallon of brine:

- 1 gal of Water
- 2 large Tea Bags
- 8 oz Kosher salt
- 8 oz Dark brown sugar
- ¼ cup whole Black peppercorn
- 1 Cinnamon stick
- 2 sprigs Rosemary, or 1 tsp dry
- 6 sprigs Thyme, or 1 tsp dry
- 3 cloves of Garlic, smashed with the side of a chef's knife

### PREPARATION

- In a large pot over medium heat, add water, tea bags, salt, sugar, pepper, spices, garlic, and bring to a boil. Simmer until salt and brown sugar dissolve. Cool to room temperature and refrigerate overnight.

### More About Brining:

Only use the brine when it is cold! Brine the meat under refrigeration for an appropriate time (see below) and discard the brine when you remove the meat. Pat the meat dry and it is ready to cook, requiring no additional seasoning!

### Brining times:

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|-----------------------|------------|
| • Chicken             | 2- 3 hours |
| • Pork chops (1-inch) | 8 hours    |
| • Pork loin roast     | 12 hours   |
| • Whole Turkey        | 24 hours   |
| • Ham, 5 pounds       | 3 days     |