

Ace Hardware Recipe of the Week: Beer Brined Tailgate Wings on a Weber Traveler Grill

With Ace being one of America's best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it's more than 5,600 independently owned local stores, it's also a great place to get all types of grilling ideas for all types of grills.

Ace is releasing a special Griller's Recipe of the Week each week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And soon, from you, Ace invites you to send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk—media@acehardware.com and we'll evaluate and consider them to highlight alongside Chef Jason's in this new weekly feature.

Without further ado, Ace's Griller's Recipe of the Week.

Recipe: Beer Brined Tailgate Wings

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

"When it comes to tailgate food wings are some of the best food to showcase. Add to that an amazing Beer brine and you have the recipe for tailgate happiness. We're grilling these wings up to add that crispy finish and tossing them in our famous Fire Honey," said Chef Jason Morse.

Suggested Grill: Weber, Traveler Grill

Yield: Serves 10-12

Prep time: 10 Minutes + 6 hours brine time

Cook time: 25-30 minutes

Ingredients:

5 Pounds	Chicken Wings, Jumbo	Drummies
Taste	Rub-A-Dub, 5280 Culinary	Season to Taste
Taste	Tiki Tiki Rub, 5280 Culinary	Season to Taste
½ Cup	Fire Honey, 5280 Culinary	

Brine Recipe:

1 Cup	Chef's or Bayou Brine, 5280 Culinary	
36 oz	Beer, Amber	3 Bottles
1.5 Cup	Water, Tap	

Prep Directions:

- For Brine, follow the cooking instructions on the package
 - Dissolve the brine in the 1.5 Cups of water
 - Cool Brine mixture, then add the 3 bottles of beer
 - Add the wings and brine for 6 hours or overnight
 - Do not brine longer than 8-10 hours

Cooking Directions:

- Follow Brine cooking directions and prep notes above
- Remove wings from brine after 6-10 hours MAX
- Do not rinse wings
 - Season wings to taste with Rub-A-Dub and Tiki Tiki – allow to sit for 5-10 minutes
 - Heat Weber Traveler to high heat
 - Arrange the wings on the grill grate – close the lid
 - NOTE: May have to cook the wings in 2# batches
 - Cook the wings on the first side for 5 minutes
 - Turn the wings and cook on the second side for 5 minutes
 - Turn the grill to HIGH heat
 - Cook the wings on both sides again to produce a crispy skin
 - Cook the wings to 165 degrees internal temperature
 - Remove from the grill,
 - Place into a medium sized mixing bowl and drizzle with fire honey
 - Add fresh chopped parsley
 - Remove from the sauce and place on a platter
 - Wings are perfect sauced, or unsauced (dry rub only)
 - Serve with plenty of napkins

Grills / Grill Gear Used:

- Weber, Traveler Grill (**Ace Sku - 8060197**)
- Fuel, Propane – 1# Canister (**Ace Sku – 80120**)
- Weber Thermometer (**Ace Sku – 8882417**)

Shopping List (Products Used):

- Rub-A-Dub Seasoning, 5280 Culinary (**Ace SKU – 8562050**)
- Tiki Tiki Rub, 5280 Culinary (**Ace SKU – 8017400**)
- Fire Honey, 5280 Culinary (**Ace Sku - 8017719**)
- Chefs Brine, 5280 Culinary (**Ace Sku – 8560153**)

Bayou Brine, 5280 Culinary (**Ace Sku – 8560195**)

Additional assets available online:  [Photos \(1\)](#)

<https://newsroom.acehardware.com/2022-06-10-Ace-Hardware-Recipe-of-the-Week-Beer-Brined-Tailgate-Wings-on-a-Weber-Traveler-Grill>