

# TIM FARMER'S COUNTRY KITCHEN

## SMOKED WINGS

*Chicken Wings*

*Dry rub*

*270-275 degrees for 2 hours*

Cover chicken wings in dry rub and place in 270-275 degree smoker for 90 min - 2 hours.

## RANCH DIP

*All purpose seasoning*

*1 cup sour cream*

*2 tablespoons dried chives*

*Fresh parsley*

*1 tablespoon buttermilk*

*3/4 tablespoon mayonnaise*

*1/2 teaspoon dill weed*

*Dash of tellicherry pepper*

*Dash of sugar*

Mix all together until smooth. Chill until serving.

