INDIRECT · EASY

Crispy chicken wings on the kamado with honey and Pimentón de la Vera (crackling skin, no frying)

Glass-crisp skin without a fryer: dry brine with baking soda, indirect at 200°C with apple smoke and a final sear. Honey and Pimentón de la Vera glaze. Serves 4.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	**40 min**	**4**	**200 °C**

Ingredients

- **1.2 kg** whole chicken wings (split in two at the joint, tips saved for stock)
- **1 cdita** baking soda (or baking powder), for the crispy skin
- **2 cdita** Pimentón de la Vera (sweet or bittersweet, smoked)
- **1 ud** orange (the zest and a splash of juice)
- **1 cdita** freshly ground black pepper
- **1 pizca** flaky salt and chopped chives (to finish)
- **2 cdita** fine salt
- **3 cda** honey (local orange-blossom if you have it)
- **2 cda** extra-virgin olive oil
- **2 dientes** garlic cloves, finely grated (into the glaze)
- **1 puñado** apple-wood chips (sweet smoke for poultry)

Method

1 DRY-BRINE THE DAY BEFORE

Pat the wings very dry with kitchen paper. Mix the salt with the baking soda and dust the wings evenly on all sides. Set them on a rack over a tray, uncovered, and leave them in the fridge for 8 to 24 hours: the salt seasons deep and the dry fridge air dehydrates the skin, which is half the crispness.

2 SET THE DEFLECTOR AND STABILISE 200°C

Light the charcoal, set the deflector for indirect cooking and stabilise the chamber at 200°C with a reliable chamber probe, not the dome thermometer. It takes 20-25 minutes to settle. Don't load the wings until the temperature holds steady at 200°C for 10 minutes: go in with the kamado swinging and the skin steams instead of drying.

3 SEASON AND ADD THE APPLE SMOKE

Take the wings out of the fridge and rub them with a thread of olive oil and the black pepper (don't add more salt: they're already salted). Toss a small handful of apple-wood chips on the coals just before loading them: the smoke works in the first half hour, while the skin is still cold and receptive, leaving a sweet background that suits poultry.

4 ROAST INDIRECT 35-40 MIN, FLIPPING

Lay the wings in a single layer on the grate (a grilling basket lets you flip them all at once), skin up. Close the lid and roast 35-40 minutes, turning them halfway so they brown evenly. Don't keep opening the lid: each opening drops the temperature and stalls the crisping. They're ready when the skin is golden and taut and the inside reads 75°C.

5 MAKE THE HONEY AND PIMENTÓN GLAZE

While they roast, mix the honey, the Pimentón de la Vera, the grated garlic, the orange zest and a splash of its juice into a smooth, glossy glaze. The juice lengthens it and brings acidity that balances the sweetness; the pimentón adds smoke and that deep red. Warm it for a few seconds if the honey is very thick so it brushes on well.

6 GLAZE AND SEAR AT 230-250°C

In the last 5-7 minutes brush the wings with the glaze on both sides and open the vents to climb to 230-250°C. Watch closely: the honey's sugar caramelises fast and goes from lacquered to burnt in a minute. Give them a second coat of glaze if you want more lacquer, turn them so they don't stick and pull them the moment they gleam and the skin crackles.

7 REST AND SERVE

Move the wings to a platter and let them rest 5 minutes: the glaze sets and stops being sticky, and the juices redistribute. Finish with a little flaky salt and chopped chives on top. Serve them hot, with orange wedges and a fresh yoghurt or mild aioli dip to cut the sweetness.

Editor's tips

- The baking soda is optional but a game-changer, and the dose is everything. A quarter teaspoon per half teaspoon of salt raises the skin's pH just enough to crisp without leaving an aftertaste. Overdo it and the wings taste of soap. No baking soda? Use baking powder (already buffered and more forgiving) or, worst case, trust salt alone and a long uncovered rest: they'll crisp less, but they'll crisp.
- No glazing early. Honey is sugar, and sugar starts to burn from about 160°C, leaving a black bitterness that ruins the dish. Roast the wings naked almost to the end and save the glaze for the last 5-7 minutes, with a short sear at 230-250°C. That window caramelises the honey and sets the pimentón without going from lacquered to charcoal. The same rule applies to any sweet barbecue sauce: at the end, always.

- With poultry, gentle smoke. Chicken is delicate and strong wood —hickory, mesquite, holm oak— masks it and turns it bitter. Stick to fruit woods: apple is the safe bet, sweet and discreet, and cherry adds a deeper note if you want colour. A small handful at the start is plenty: smoke penetrates the cold skin of the first wings better than an already dry, sealed surface. More wood isn't more flavour, it's soot.

Gear for this recipe

Big Green Egg Large
mikamado.es/en/kamados/big-green-egg-large

Weber apple wood smoking chips 700 g
Apple wood is the ideal sweet wood for poultry: light, fruity smoke that leaves an aromatic background without masking the chicken, unlike hickory or mesquite, too strong for delicate meat. For these wings a small handful at the start of the cook is plenty, while the skin is still cold and receptive, so a 700 g bag lasts for many batches.

mikamado.es/en/accesorios/weber-virutas-manzano-700g

TODOBRASA Premium Marabú Charcoal 10 kg
mikamado.es/en/accesorios/todobrasa-marabu-premium-10kg

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado
mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Weber Deluxe Grilling Basket Large Stainless Steel (35×30 cm)
With forty wings, flipping them one by one is agony and some go cold while you turn others. This grilling basket lets you flip them all at once in a single move, so they brown evenly and the temperature doesn't crash from keeping the lid open so long. It also holds them in a single layer with air circulating around each one, which is exactly what crispness demands.

mikamado.es/en/accesorios/weber-cesta-asar-deluxe-grande

Full recipe at: mikamado.es/en/recetas/alitas-pollo-crujientes-kamado

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