

Chicken Wings with a Tropical Twist: Smoked Tandoori-Style Wings w/ Pineapple Habanero Glaze

Get ready for a flavour explosion with our new recipe featuring Nutrafarm's pastured wings and our friends [Brimstone BBQ](#)! We dry-rubbed these wings with a combination of madras curry powder, tandoori seasoning, salt, pepper, onion powder and garlic powder, before grilling or smoking them over indirect heat.

Then, we topped them off with a homemade pineapple habanero BBQ sauce that will leave you craving more. Here's how to make this delicious dish at home.

Instructions for Smoked Tandoori-Style Wings:

- 2 lbs [Nutrafarm's chicken wings](#)
- 2 tbsp madras curry powder
- 2 tbsp tandoori seasoning
- 1 tbsp salt
- 1 tbsp pepper
- 1 tbsp onion powder
- 1 tbsp garlic powder
- 1/4 cup oil
- Pineapple Habanero BBQ Sauce (recipe below)



Instructions for Smoked Tandoori-Style Wings:

1. Preheat your grill, smoker, or oven to 300F for indirect cooking.
2. In a small bowl, mix together the madras curry powder, tandoori seasoning, salt, pepper, onion powder, and garlic powder.
3. Place the wings in a large bowl and sprinkle the seasoning mix over them. Toss to coat evenly.
4. Drizzle the wings lightly with oil and toss to coat.
5. Place the wings on the grill or smoker, over indirect heat, for 1.5 hours or until fully cooked, flipping once halfway through.
6. Take the wings off the grill or smoker and let them rest for a few minutes.
7. Drizzle the wings with the pineapple habanero BBQ sauce (recipe below) and serve.



Instructions for Pineapple Habanero BBQ Sauce:

- 1 cup ketchup
- 1/2 cup crushed pineapple
- 1/4 cup brown sugar
- 1/4 cup apple cider vinegar
- 1 tbsp Worcestershire sauce
- 1 tbsp habanero hot sauce
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp salt



1. In a saucepan over medium heat, combine all the ingredients.
2. Whisk together until the brown sugar is dissolved.
3. Bring the mixture to a simmer and cook for 10-15 minutes, stirring occasionally, until thickened.
4. Remove from heat and let cool before serving.

Final Thoughts:

We hope you enjoy making these delicious chicken wings at home. Don't be afraid to experiment with different rubs and sauces to find your perfect flavour combination.

Share your creations with us on social media, and be sure to follow us for more tasty recipes using Nutrafarms products.