

~35 MIN • SERVES 4



Chicken Wings, Any Way You Cook Them

A reliable wing method for oven, air fryer, or smoker.

Baked (Oven)

- 425°F, rack over sheet pan
- 25–30 minutes, flip once
- Optional finish: 450°F, 5 minutes for extra crisp
- Rest, then sauce

Air-Fried

- 400°F, single layer
- 18–22 minutes, shake every 6–7 minutes
- Pull when deeply golden and crisp
- Rest, then sauce

Smoked

- 250°F smoke until 165°F internal
- Finish hot at 400–425°F, 5–10 minutes
- Pull when skin tightens
- Rest, then sauce

Doneness & Safety

- Ideal internal temp: 175–185°F
- Rest 5 minutes before saucing
- Rested wings hold sauce better

Quick Ingredient Checklist

- Chicken wings (2½–3 lb)
- Neutral oil
- Salt
- Sauce or seasoning of choice

Quick Appliance Picker

Baked | Air-Fried | Smoked

Pick one. Follow the line. Same result.