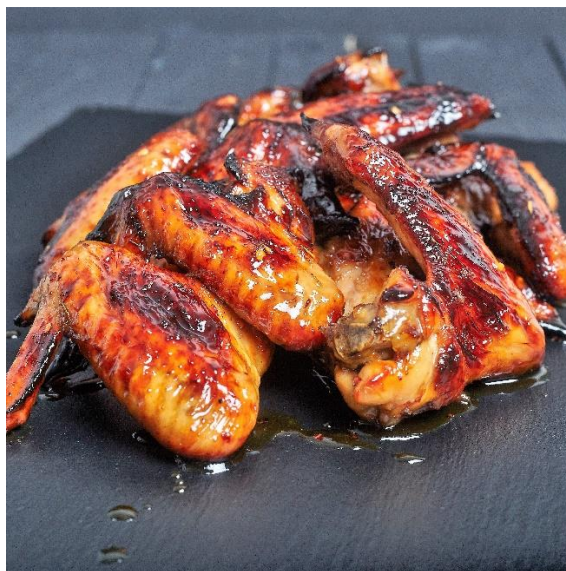


# Grilled Honey Barbecue Wings



Somewhat spicy and undoubtedly sweet, this recipe is a favorite for backyard grilling using our Fiery Sweet Mesquite honey. Invite your family, friends and neighbors to feast on these mouthwatering wings!

## **Ingredients**

5 pounds chicken wings  
1 tablespoon olive oil  
1 teaspoon kosher salt  
1 teaspoon black pepper  
1 small red onion, finely chopped  
2 cloves garlic, minced  
1 14.5-ounce can tomatoes, diced  
¼ cup Worcestershire sauce  
½ teaspoon ground thyme  
½ teaspoon cayenne pepper  
½ tablespoon chili powder  
¼ teaspoon nutmeg powder  
½ cup Fiery Sweet Mesquite honey

## **Instructions for Sauce**

Prepare the sauce first. Use a medium-size saucepan to sauté onion and garlic in the olive oil. Once the onion has become translucent, add the diced tomatoes. Simmer until the sauce is reduced by about one-quarter the volume, approximately 20 minutes. Add Worcestershire sauce, thyme, cayenne pepper, chili powder, nutmeg and honey. Simmer over low heat until sauce thickens, for about thirty minutes. Remove from heat and let cool for ten minutes. Puree the sauce to liquify the bits of onions and tomatoes.

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## **Instructions for Grilling**

Season the chicken wings with salt and pepper, then grill them on medium heat until the skins are browned and almost cooked. Reduce the heat to medium-low and begin to brush on the honey barbeque sauce a little at a time, continuously turning the wings and building layers of sticky sweet sauce. Coat them at least 3 times with the sauce while they are on the grill. Serve immediately.

Serve the remaining sauce for dipping the wings while eating.

*Think you'd like a little more sweet heat? Then, take this recipe one step further and drizzle our Fiery Sweet Mesquite honey directly on your finished wings. It's a one-of-a-kind recipe for sure!*

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