

HOT HONEY GRILLED WINGS

SERVINGS: 1-2



PREP TIME: 5 MINUTES



COOK TIME: 30 MINUTES

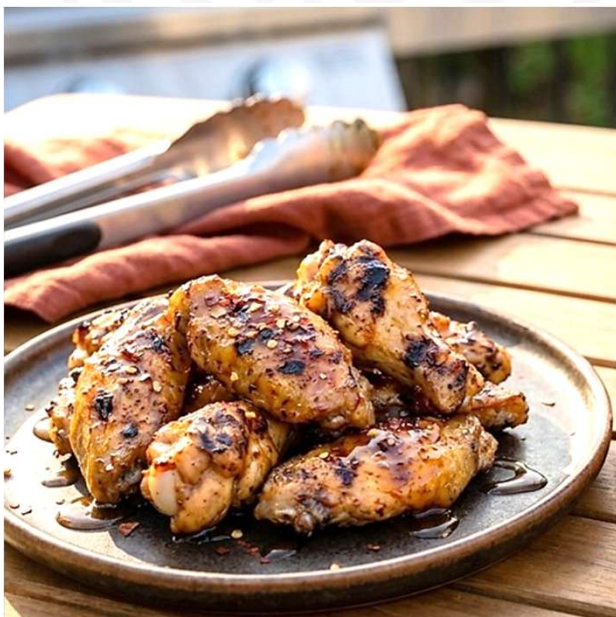


Ingredients:

- 2 pounds chicken wings cut into drumettes and paddles, tips discarded
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon onion powder
- 1 cup Fiery Sweet Mesquite Honey
- 1/2 cup butter, melted
- 3 cloves garlic minced

Directions:

1. Preheat grill to medium-high heat.
2. Place the chicken wings in a large mixing bowl. Sprinkle with salt, pepper, and onion powder, and then toss them to coat.
3. Place the wings on the grill and cook for about 18-22 minutes, flipping every 3-5 minutes. They're done when the juices run clear and the internal temp reaches 175 degrees F.
4. While the wings are grilling, in a large mixing bowl combine the Fiery Sweet Mesquite Honey, butter and garlic.
5. Remove the wings from the grill and put them into the bowl with the honey mixture. Toss to coat evenly.
6. Place the wings back on the grill and cook another 2-3 minutes to thicken the sauce. Place them back in the sauce and toss on more time.



Notes:

Two pounds of chicken wings yields about 20 to 24 split wing pieces. This will feed 1 to 2 people as a main meal or 3 to 4 people if served as an appetizer alongside other dishes.

Cooking wings to 175 degrees F and beyond allows the fat to properly break down and melt. Stopping at 165 degrees F will leave the wings with a chewy, gummy skin. Pushing the temperature higher fries the wing in its own rendering fat, yielding a desirable, crispy texture.