



BBQ CHICKEN WINGS



INGREDIENTS:



DIRECTIONS:

Mise en place

- Wash and cut wings if needed
- Preheat oven to 425°

1. Pat wings bone dry with paper towel
2. In a large bowl add baking powder, cornstarch, spices, wings and mix
3. Once every wing is coated place on parchment paper on a baking sheet, make sure to spread them out so everyone has space to cook
4. Place in oven for 1.5 hours flipping them over at 45 min
5. While they cook the last 45 minutes make sauce:
6. Add all ingredients to a pot and bring to a boil, then turn on low until ready to serve: one cup brown sugar, one cup ketchup, 1/4 water, 1/4 vinegar, 1 tbs worcestershire , 2 tbsp mustard, a couple dashes of hot sauce, 1 tbsp honey, 1/2 stick butter and season with garlic paprika
7. Once wings are done coat with sauce

servings: 2

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