



Halloween Black Bat Wings

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 10 mins

Description

Perfect for a Halloween party these spooky little black bat wings will have everyone talking doing double takes and taking doubles Looks can be deceiving as they taste absolutely delicious and disappear quickly

Ingredients

- - 2 cups dark brown sugar - 1 cup dark soy sauce - 1 cup teriyaki sauce - 1 cup honey hickory barbeque sauce (Optional) - 1 drop black food coloring
- or as needed - 4 pounds chicken wings

Instructions

1. Whisk brown sugar
2. soy sauce
3. teriyaki sauce
4. and barbecue sauce together in a large glass bowl until sugar is dissolved. Add black food coloring in small amounts
5. stirring until you get the desired color. Liberally pierce wings with a fork; add to sauce. Cover the bowl with plastic wrap; marinate in the refrigerator at least 1 hour to overnight. Preheat the oven to 350 degrees F (175 degrees C). Transfer chicken and sauce to a large baking dish. Bake in the preheated oven until chicken is no longer pink at the bone and the juices run clear
6. about 1 hour. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).