



Sweet Spicy Wings

Oscar · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

Sweet and spicy wings You can make two batches of sauce use one as a marinade before grilling the chicken and pour the second batch over the chicken after it is grilled It is not mandatory to do it this way just better

Ingredients

- - 6 pounds chicken wings
- separated at joints
- tips discarded - 1 ½ cups Louisiana-style hot sauce - 1 cup honey - ¾ cup butter - 1 teaspoon cayenne pepper
- or to taste - 1 pinch garlic salt - 1 pinch ground black pepper

Instructions

1. Preheat an outdoor grill for high heat. Lightly oil the grill grate. Dotdash Meredith Food Studios Grill chicken on the preheated grill until the juices run clear
2. 8 to 12 minutes per side. Remove chicken to a large roasting pan. Dotdash Meredith Food Studios Mix together hot sauce
3. honey
4. butter
5. cayenne pepper
6. garlic salt
7. and black pepper in a saucepan over medium heat. Simmer until blended and heated through
8. about 10 minutes. Dotdash Meredith Food Studios Pour hot sauce over chicken and stir to coat. Dotdash Meredith Food Studios Recipe Tip You can deep-fry or bake the chicken if you want to
9. but it is best when grilled. Editor's Note: The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
10. ingredients
11. cooking method
12. etc.
13. the actual amount of the marinade consumed will vary.