

# Honey BBQ Wings

written by The Recipe Exchange | January 21, 2014

## **Ingredients**

1 cup all-purpose flour  
1 tsp. salt  
1/2 tsp. black pepper  
20 chicken wing segments  
2 cups Bullseye® BBQ Sauce  
1/2 cup honey

## **Directions**

In a shallow dish, combine flour, salt, and pepper. Coat chicken in flour mixture; refrigerate for 1 hour; coat chicken again with remaining flour mixture.

In a small saucepan, heat BBQ sauce and honey until warm; turn heat to low and keep warm.

Deep-fry chicken, 8-10 pieces at a time, in 375 degree oil for 13 minutes.

Drain chicken on cooling racks.

Immediately toss fried chicken with BBQ sauce mixture.

Repeat with remaining chicken.