

# Maple Bourbon Glazed Chicken Wings

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## **Ingredients**

36 chicken wings (about 3 lbs.)  
1 Tbsp. vegetable oil  
1/2 cup chopped onion  
1/2 cup pure maple or pancake syrup  
1/2 cup ketchup  
1/4 cup bourbon or whiskey  
1 tsp. hot pepper sauce\* (optional)  
1/2 cup mayonnaise

## **Directions**

Cut tips off wings; cut wings in half at joint.

In medium saucepan, heat oil over medium-high heat and cook onion, stirring occasionally, 5 minutes or until golden. Add syrup, ketchup, bourbon and hot pepper sauce. Bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 5 minutes or until sauce thickens slightly. Remove from heat. With wire whisk, stir in mayonnaise until smooth.

Grill or broil chicken wings, turning occasionally and brushing frequently with sauce, 15 minutes or until chicken is thoroughly cooked.