

Spicy Honey Roasted Wings

written by The Recipe Exchange | September 16, 2015

Ingredients

3 lbs. chicken wings
2 Tbsp. butter, melted
1/3 cup hot pepper sauce*
1/2 tsp. salt
2 Tbsp. honey

Directions

Preheat oven to 425°. Spray bottom of broiler pan with nonstick cooking spray; set aside. Cut tips off chicken wings (save tips for soup). Cut wings in half at joint.

Arrange chicken in prepared pan. Bake 1 hour or until chicken is thoroughly cooked and crisp.

Meanwhile, combine melted butter, hot pepper sauce, honey and salt in large bowl. Add cooked chicken wings; toss to coat.