

Detroit Hot Honey Wings

Original Recipe Yield 6 servings (From Allrecipes.com).

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Ingredients

- 2 pounds chicken wings, tips discarded (qty as needed)
- 1 teaspoon cayenne pepper (add more if you can stand it)
- salt and ground black pepper to taste
- 1 cup honey (80ml for 1-2 servings)
- 1/2 cup butter, melted (40g for 1-2 servings)
- 1/2 cup Frank's Red Hot sauce (40ml for 1-2 servings)

Directions (Note the following measures have not been scaled down)

1. Lightly oil grate and preheat BBQ grill to 380 - 400°F.
2. Wash the wings well and pat dry with paper towel. Season the meat with cayenne, salt, and pepper by sprinkling.
3. Cook the chicken wings on preheated grill until cooked through and juices run clear, 20 to 30 minutes depending on the size of the wings. Brush the wings liberally using 1/2 cup of honey while they are cooking.
4. Melt the butter, pour into a large bowl and mix in the remaining 1/2 cup of honey and hot sauce. Remove the wings from the grill and immediately toss them in the hot honey butter sauce to coat. Either serve the wings 'wet' or return them to the grill for 1 minute per side to set the sauce.