

# RECIPES FROM THE AXE WOMEN LOGGERS OF MAINE



## HONEY SRIRACHA AXE-KICKIN' WINGS

Our scrumptious "axe-kickin" recipe for chicken wings! Sweet and savory, with a kick-in-the-axe of heat! This simple recipe needs just a few ingredients...and they are super easy to make! If you want more heat, just add a little more [Axe-Kickin Sriracha Hot Sauce](#) according to your tastes!

### Ingredients:

- 2 lbs chicken wings
- 1/4 cup [Axe-Kickin' Sriracha Hot Sauce](#)
- 1/4 cup honey

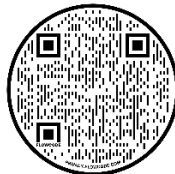
### Instructions:

1. Pre-heat oven to 400°F
2. Place chicken wings in single layer on foil lined baking sheet.
3. Bake wings until cooked through and crispy brown, about 30 minutes, turning over halfway through.
4. While wings are cooking mix honey and [Axe-Kickin' Sriracha Hot Sauce](#) in small bowl, stir together until completely blended.
5. Once wings are cooked, brush honey sriracha mixture onto both sides of each wing, leaving them on foil lined sheet.
6. Place back in the oven, cook at 400°F for another 10 minutes.
7. Remove from oven. CAUTION: Baking sheet and wings will be hot!

These delectable wings pair well with mac & cheese or baked beans, and they'll be a crowd favorite when watching the big game, at parties, or tailgating!

This Axe-Kickin' Honey Sriracha Sauce is also delicious on pork!  
Simply brush on for the final few minutes of grilling!

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