

Honey Lime Cranberry Wings

Zest of 2 Limes

1 Lime, juiced

¼ C of Lime flavored honey (Funny Farms Apiaries)

4 Cloves of Garlic (smashed)

2 T Soy Sauce

¼ Teaspoon Tabasco sauce

Coarse Salt

4 Pounds (about 24) chicken wings; washed and patted dry

3 T Smokin' Cranberry Wine Spread (Damn Yankee Catering)

Combine lime zest, lime juice, lime flavored honey, garlic soy sauce, & tabasco sauce in large bowl.

Add chicken wings and toss to combine. Cover with plastic wrap & refrigerate, stirring occasionally, for at least 3 hours, up to 8 hours

Preheat oven to 450° Bake 15 min. remove from oven, base both sides return to oven & roast until cooked through (20 – 25 min.)