

Instant Pot Honey BBQ Wings

Ingredients

Honey BBQ Wings

2 - 2 1/2 lbs chicken wings

Sauce Mixture

1 cup BBQ sauce

1/2 cup Water

1/2 cup honey

1/3 cup brown sugar

2 tbsp Worcestershire sauce

1 tbsp garlic, minced

1/2 tsp cayenne (optional)

To Finish

1/3 cup BBQ sauce

Method

Add Sauce Mixture ingredients to the Instant Pot and stir to combine. Add the wings and stir to coat.

Secure the lid, making sure the vent is closed.

Using the display panel select the MANUAL function*. Use the +/- keys and program the Instant Pot for 10 minutes.

When the time is up, quick-release the remaining pressure.

Remove the wings to a foil-lined baking sheet and brush with additional BBQ sauce.

Set pan under the broiler until sauce is bubbly, 3-5 minutes.

