

Bourbon Honey Chicken Wings

Marinade

6 T Apple Cider Vinegar
3 Cloves Garlic, minced

6 T Molasses
6 T Bourbon Honey

Sauce

1/2 C Bourbon Honey
1/2 C Ketchup

1 T Vinegar
2 T Hot Sauce

Combine all marinade ingredients in a bowl. Stir until combined. Toss 4lbs. of chicken wings into marinade until well coated. Note: This can be done in a Ziploc. Refrigerate for at least 30 min or up to 6 hours.

Whisk together ingredients for sauce. Stirring occasionally, bring to a boil, reduce heat and simmer until sauce thickens slightly (roughly 5 min). Keep warm and let rest while chicken is baking.

Bake chicken until golden and juices run clear when the thickest part is cut to the bone (About 20 min). Remove chicken from oven and brush on sauce. Bake 5 – 10 min. more to thicken the sauce & glaze it on.