

## Smok'n Hot Honey Wings

½ C Hot Sauce

6 T unsalted butter

½ C Smok'n Hot Honey from Funny Farm Apiaries

1 T Red Wine Vinegar

Salt

Fresh Ground Pepper

24 Chicken wings, tips removed

Combine the hot sauce, honey and butter in a small saucepan and cook over medium heat until the butter is melted and the mixture comes together, about 5 minutes. Stir in the vinegar and season with salt and pepper. Pour half of the sauce in a bowl and keep the remaining sauce in the pan, warm over low heat.

Season the wings on both sides with the salt and pepper. Brush the wings with the reserved sauce in the bowl and place on the grill. Grill on each side for 5 minutes or until golden brown and cooked through. Remove wings from the grill and toss with the warm hot sauce.