

Sweet Sriracha Chicken Wings

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These are simple and really good, sweet heat chicken wings that I assure you will be a pleasant surprise for your taste-buds!

(we came up with this sauce to use up ...a few things left over from other recipes, and now it has become a favorite)

Here is what you will need:

3 Pounds Chicken Wings (with tips removed)

5 Tablespoons Unsalted Butter

1/2 Cup Sriracha Sauce

1/2 Cup Honey

In a saucepan over medium heat add the butter, honey and sriracha sauce, then bring mixture to a boil. Reduce heat and simmer an additional 10 minutes. We separated a small amount of the sauce into another container at this point, so we can cool it down in the refrigerator and use it as a marinade of sorts on the wings prior to grilling.

Remove the wing tips and place the cleaned wings in a shallow baking dish or pan. Pour the separated sauce over your wings and brush on or mix by hand if desired. Allow wings to marinate at least 15 minutes before placing on the grill.

Cooking times can vary, but we usually grill the wings using indirect heat at around 350F for about 30 minutes with the presentation side facing up, at this point your wings are probably fully cooked, and temperatures approaching 180F or more should not be alarming, in fact I prefer to cook wings a bit longer to crisp them up a bit, that is a personal preference though. To finish, move the wings to fairly high direct heat, top side down now, for 5 to maybe 10 minutes (watch them to get the perfect color and texture you are looking for). When finished, remove from the grill and place

back in your baking dish.

Reheat your sauce to a simmer if necessary, pour the sauce over the wings, coat each wing & enjoy... You may even wish to hold some of the sauce back for dipping.

Background Music

"Autumn Day" Kevin MacLeod (incompetech.com)

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