

*From the kitchen of David and Jennifer Deaven*

minutes.  
4. Toss roasted wings in sauce and serve.  
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## Meat/BBQ Wings

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A: 12 chicken wings

B: 1/3C flour

1t salt

1t sugar

2t paprika

1/2t hot pepper

C: 4T honey

3T ketchup

3T butter

3t paprika

1t garlic

1t salt

1t pepper

1. Thaw (A) if necessary in warm water. Pat dry.
2. Mix (B) in small bowl and toss wings, place on baking sheet. Roast at 400F 12 minutes, then turn and roast 12 minutes longer.
3. In saucepan, combine (C) and simmer for at least 10



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