

minutes.  
4. Toss roasted wings in sauce and serve.  
Servings: 4  
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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

