

## HONEY MUSTARD CHICKEN WINGS

- 2 lbs. Chicken wings
- 1 cup Ken's® Honey Mustard Dressing
- 2 cloves Garlic
- 2 Tbsp Hot sauce
- Salt and pepper

1. Generously salt and pepper chicken wings and toss in a bowl or resealable bag, cover with Ken's Honey Mustard Dressing and marinate.
2. Preheat oven to 350° F. Drain wings, reserving Ken's Honey Mustard Dressing. Put the Ken's Honey Mustard Dressing, garlic and hot sauce into a small saucepan and bring to a boil. Cook for 5 minutes.
3. Cook wings for about 1 hour on a foil-lined baking sheet. Toss wings in reserved marinade and place under a broiler until they start to crisp

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 cup Ken's Honey Mustard Dressing</a> , <a href="#">2 cloves Garlic</a> , <a href="#">2 lbs. Chicken wings</a> , <a href="#">2 Tbsp hot sauce</a> , <a href="#">Salt and pepper</a>
<b>Course</b>	<a href="#">Entrees</a> , <a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Category</b>	<a href="#">Sauces</a> , <a href="#">Wings</a>
<b>Serving Size</b>	4