

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

Ingredients	1 cup Ken's Honey Mustard Dressing , 2 cloves Garlic , 2 lbs. Chicken wings , 2 Tbsp hot sauce , Salt and pepper
Course	Entrees , Starters
Cuisine	American
Category	Sauces , Wings
Serving Size	4