



Honey mustard chicken wings

Servings: 0 servings

Ingredients

- 3 lbs wings
- 1 tsp salt
- 1 tsp pepper
- 1/2 c honey
- 1/2 c bbq sauce
- 2 t spicy brown mustard
- 1 clove minced garlic
- 4 thin lemon slices

Directions

- 1) rinse chicken and pat dry. sprinkle with salt and pepper on both sides. place on broiler rack. broil 4-5 inches from heat about 10 minutes, turning half way thru. place in slow cooker
- 2) combine honey, bbq sauce, mustard and garlic in bowl, mix well. pour over wings. top with lemon. cover and cook low 4-5 hours
- 3) remove and discard lemon. serve with sauce

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