

# HONEY BARBECUE WING SAUCE

F EASY

Last Modified: 02/15/2023

PREP: 5 Min  
COOK: 25 Min  
STOVETOP

SAUCE MIX

MAKES 2 CUPS

| QUA                   | MEASURE | INGREDIENT                                 | PROCESS  |
|-----------------------|---------|--|----------|
| <b>WING WET SAUCE</b> |         |  |          |
| 1                     | Stick   | Unsalted Butter                            |          |
| 1                     | Tbsp    | Dry Rub (McCormic Sweet & Smoky Rub)       |          |
| 1                     | Tsp     | Lemon Pepper Seasoning (Lawry's)           |          |
| 3                     | Tbsp    | Honey                                      |          |
| 1                     | Tsp     | Liquid Smoke (Colgin)                      |          |
| 2                     | Tsp     | Hot Sauce (Frank's Red Hot)                |          |
| 2                     | Tsp     | Apple Cider Vinegar (Bragg Organic)        |          |
| 1/3                   | Cup     | Dry White Wine (Chablis)                   |          |
| 1/2                   | Cup     | BBQ Sauce (Open Pit Brown Sugar & Bourbon) |          |
| 1 +/-                 | Pinches | Fresh Ground Black Pepper                  | To Taste |
| 1 +/-                 | Pinches | Sea Salt                                   | To Taste |
| 2                     | Tbsp    | Cornstarch                                 | Slurry   |
| 2                     | Tbsp    | Water                                      |          |

|                  |         |                                |             |
|------------------|---------|--------------------------------|-------------|
| <b>GARNISHES</b> |         |                                |             |
| Several          | Pinches | Sesame Seeds                   |             |
| 4                | Stalks  | Green Onions (Whites & Greens) | Thin Sliced |

|                    |  |
|--------------------|--|
| <b>PREPARATION</b> |  |
| <b>FACTOID</b>     | Sweet & Sticky with just a hint of a wonderful Smoky aftertaste. Just enough Spice to make them into the Wings that everyone will love. This makes enough Sauce to coat about 4 pounds of Air Fried Wings.   |
| <b>FACTOID</b>     | Use plenty of Sauce so ALL of the Wings are totally coated with Sauce after tossing. Put a half cup of the Sauce in the bottom of a stainless tossing pan (See Picture). Dump a Basket of freshly fried Wings on top and toss the Wings to evenly coat them all, adding more Sauce as needed.  |
| <b>TOOLS</b>       | 1) Small Saucepan<br>2) Stainless Tossing Bowl   |
| <b>PREP</b>        | None   |
| <b>1</b>           | <p><b>NAKED WINGS:</b> Pat 6 wings dry with paper towels. Put 2 tablespoons of the Dry Rub in a paper sack, add in the Wings, fold over the top and shake to evenly coat the wings. Place the coated Wings on a wire rack to dry 5 minutes while you finish coating &amp; drying the rest.</p> <p><b>HAND BREADED WINGS:</b> Add 1 tablespoon of the Dry Rub into the Dry Breeding Mix:</p> <p>Air Fry the Wings according to the chosen directions.</p> |

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|              |   |
|--------------|---|
| <b>2</b>     | <b>SAUCE:</b> Add in the Butter and cook until the bubbling stops. Mix in all of the Sauce ingredients. Whisk to mix well, bring to a boil and lower the heat to medium low. Simmer the Sauce for 25 minutes, whisking often.   |
| <b>HINTS</b> | This Sauce should coat the back of a spoon nicely (See Picture).<br><b>TOO THICK:</b> Whisk in a little hot water until it is correct.<br><b>TOO THIN:</b> Add in a little Cornstarch Slurry and simmer until thickened.  |
| <b>3</b>     | Put a half cup of the Sauce in the bottom of a stainless tossing pan (See Picture). Dump a Basket of freshly fried Wings on top and toss the Wings to evenly coat them all, adding more Sauce as needed. Use plenty of Sauce so ALL of the Wings are totally coated with Sauce after tossing. |
| <b>SERVE</b> | Arrange the Wings on a serving platter. Sprinkle the top generously with the Garnishes. Serve while very hot along with PLENTY of Napkins.  |

