

# Basic Chicken Wings



## Here's what you'll need

### Tools

- 1 Sauce pan
- 1 Wooden spoon / spatula
- 1 Large mixing bowl

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### Ingredients

- 15-20 cooked plain wings (see basic wing recipe)
- 3/4 cup honey
- 1 tbs fresh garlic or garlic granuals
- 1/4 cup soy sauce
- 1/4 cup brown sugar
- 1 tbs butter
- salt
- pepper

### Here's what you do:

The first step is pretty simple excluding the butter mix all the ingredients in the mixing bowl. You should get a rather thick sauce.



Next place your sauce pan on stove pre heat to a medium high (that's about a 7 or 8 on the dial) Add the sauce right into the pan along with the butter. If you've heated the pan enough the sauce should already be bubbling away if so go ahead and toss your wings in there.



The sauce will begin to stick to the wings right away. You really only need about 5 minutes in the pan and these bad boys are done.