

Easy Honey Chicken Wings



Makes 8 servings

- 1/2 cup Walker Honey Farm's Honey
- 1/3 cup soy sauce
- 1/4 cup chili sauce
- 1 teaspoon garlic salt
- 1/4 teaspoon ground black pepper
- 8 drops red pepper sauce
- 3 lbs. chicken wings

Combine Walker Honey Farm's honey, soy sauce, chili sauce, garlic salt, pepper and red pepper sauce. Arrange chicken in single layer in a 9x13-inch baking pan and pour on sauce. Turn chicken over to coat with sauce. Bake at 350°F for one hour, turning over once. Cool slightly and serve.

*Walker Honey Farm
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