

Tangy Barbecue Wings

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Recipe Source

Servings: 6



When I took these savory, slow-cooked appetizers to work, they were gone before I even got a bite! Spicy ketchup, vinegar, molasses and honey blend together in a tangy sauce that makes the wings lip-smacking good. -Sherry Pitzer, Troy, Missouri

Ingredients

25 whole chicken wings* (about 5 pounds)
2½ cups hot and spicy ketchup
⅓ cup white vinegar
½ cup plus 2 tablespoons honey
½ cup molasses
1 teaspoon salt
1 teaspoon Worcestershire sauce
½ teaspoon onion powder
½ teaspoon chili powder
½ to 1 teaspoon Liquid Smoke, optional

Cooking Method

Cut chicken wings into three sections; discard wing tip sections.

- Place chicken wings in two greased 15-in. x 10-in. x 1-in. baking pans.
- Bake, uncovered, at 375° for 30 minutes; drain.
- Turn wings; bake 20-25 minutes longer or until juices run clear.
- Meanwhile, in a large saucepan, combine the remaining ingredients.
- Bring to a boil.
- Reduce heat; simmer, uncovered, for 25-30 minutes.
Drain wings; place a third of them in a 5-qt. slow cooker.
- Top with about 1 cup sauce.
- Repeat layers twice.
- Cover and cook on low for 3-4 hours.

Stir before serving.

Yield: about 4 dozen.

*Editor's Note: 5 pounds of uncooked chicken wing sections (wingettes) may be substituted for the whole chicken wings.

- Omit the first step.