

Grilled Chicken Wings

3 pounds of wings with tips discarded and separated at the joints

1 cup crystal hot sauce

1 can of Dr. Pepper..... use diet if you like

¼ tsp. cayenne pepper

1 tbsp. soy sauce

1 tbsp. honey

In a large pot, mix together all the ingredients. Add the wings to the sauce and heat until sauce is hot. Remove wings and continue to cook the sauce until it thickens up some.

Place wings on the grill and cook for about 10 minutes, then coat both sides with more sauce. Repeat the process two or three times.

Asian Style Barbecue Wings

3 pounds of wings separated at the joints and discard the tip.

¼ cup of tomato ketchup

2 tbsp. soy sauce

1 tbsp. brown sugar

1 tbsp. honey

½ tsp. red pepper flakes

In a bowl, whisk the ketchup, soy sauce, brown sugar, honey, and red pepper flakes together.

Grill the wings flipping every couple of minutes until they are brown. Once they are done, brush on the sauce on both sides, and repeat at least two times until you run out of sauce. Or you can transfer the wings to a large bowl and cover with sauce. Either way, they are great.