

## Hot Honey Chicken Wings



### Ingredients

1kg chicken wingettes	1/4 cup honey
1 tbsp olive oil	2 tbsp hot sauce (we recommend Smokey Joe's Flaming Hot Sauce)
1/2 tsp smoked paprika	1 tbsp butter
1 tsp hot paprika	2 tsp garlic, finely chopped
1 tbsp cornflour	1 tbsp lemon juice
1/2 tsp salt	1 tsp chilli flakes

### Directions

Step 1 – Place the chicken wingettes into a large bowl and add the olive oil, tossing to coat. Mix the paprika, cornflour and salt together then add to the bowl, tossing again to coat the wingettes evenly.

Step 2 – In a medium saucepan, mix together the honey, hot sauce, butter, garlic, lemon juice and chilli flakes, bring to a boil and simmer for 2 minutes, then set aside to cool.

Step 3 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the inside of the BBQ and grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection in place.

Step 4 – Once the BBQ has reached temperature, place the chicken wingettes in a single layer onto the grill or trivet, away from direct heat, close the BBQ lid and roast for around 30 minutes, turning halfway through, until the skin is crispy and browned.

Step 5 – Remove the wingettes from the BBQ, place into to a large bowl, pour over the hot honey sauce and toss to coat. Remove from the bowl (reserving any excess sauce) then place the chicken back into the BBQ, away from direct heat, and roast for a further 8 – 10 minutes or until the sauce caramelises. Allow to cool for 10 minutes before serving with any leftover sauce on the side.

