

Hot 'n Saucy Barbecue Chicken Wings

Submitted by: Paul Bourdeau, Stratford, CT



8 Servings

- 8 pounds **Pilgrim's Pride** chicken wings
- 1/2 pound (2 sticks) butter
- 1/3 cup soy sauce
- 1/3 cup Worcestershire sauce
- 1/3 cup hot sauce
- 1/2 cup honey mustard
- 1/2 cup purchased Barbecue sauce (original flavor)
- 3 tablespoons honey
- 2 tablespoons pickled jalapeños, chopped
- 1 tablespoon pickled jalapeño juice
- 1 tablespoon pepper sauce
- 1 tablespoon sugar

Preheat oven to 400°F. Cut wing tips from chicken wings and discard. Place wings on foil-lined baking sheet. Set aside.

Melt butter over low heat in medium saucepan. Add remaining ingredients and whisk until thoroughly blended. Continue to cook until thickened, about 15 minutes. Baste wings with sauce and bake in preheated oven for 15 minutes.

Place grill rack 4 to 6 inches from heat source and lightly coat with oil or cooking spray. Preheat grill to medium-low. Remove wings from oven, place on grill and cook on low, basting frequently with sauce, about 15 to 20 minutes per side, or until done. To accurately test doneness, insert meat thermometer in thickest part of wing, not touching bone. Internal temperature should be 170°F and juices should run clear when meat is pierced with fork.

Note: Grill basket may be used to cook wings. Coat basket with oil or cooking spray and place wings in basket directly from oven. Proceed as above.