



## Greg's Original Hot Honey Wings

3 Pounds Wings –Drums and flats

### Marinade: Dales VERSION

1 tbsp Datil Bee Awesome Sweet Hot Honey Plus more for Drizzling.

¾ cup Dales Low Sodium Marinade

### Method:

In a mixing bowl mix together the 2 tbsp of Hot Honey and the Dale's.

Pour marinade over wings and toss to coat. Let wings marinate in the sauce for at least 1 hour or up to 4 hours.

Mix periodically to make sure wings are coated. Take wings out of marinade and cook on a preheated grill until cooked thoroughly and are crisp with a nice char. Remove from grill and place on plater and drizzle with Datil Bee Awesome Sweet Hot Honey.

or

Place wings on a greased sheet pan. Roast, uncovered at 350 Degrees F for 30 minutes. Turn wings and continue to Roast 20-30 minutes more or until wings are crispy. Remove from oven, drizzle with additional Datil Bee Awesome Sweet Hot Honey, toss and serve

Optional- Lemon Zest finish, Rosemary, Garlic Parmesan Butter (Then drizzle)

