



FINCH + FENNEL

## Chicken Wings

COOK TIME: 40 minutes

YIELDS: 6-8 Servings

### INGREDIENTS:

6 Tbsp F+F Nashville Hot Seasoning

2 Tbsp Honey

2 Tbsp Water, hot

4-6 Tbsp Olive Oil

3 cloves Garlic, grated

8-10 oz Assorted Chicken Wings



### DIRECTIONS:

1. Combine F+F Nashville Hot Seasoning with hot water, honey, olive oil & grated garlic. Stir to until paste-like, for coating the wings.
2. Marinate all the wings in this mixture for 4 hours, or overnight, refrigerated.
3. Bake the wings on a parchment-lined sheet tray with a rack, to separate drippings, at 350°F for 25 minutes. Increase the oven temp to 375°F & bake an additional 5 minutes, or until internal temp reaches 165°F.

*Enjoy!*

