



Noreen's Kitchen

Brown Sugar

Honey Mustard Wings

Ingredients

2 -3 pounds chicken wings, separated	1 teaspoon onion powder
1 cup spicy brown mustard	1 teaspoon garlic powder
1 cup brown sugar	1 teaspoon cracked black pepper
1/2 cup honey	

Step by Step Instructions

Preheat oven to 375 degrees.

Place chicken wing pieces on a rack that has been set inside a rimmed baking sheet that is lined with foil and/or parchment paper for easy clean up.

Bake wings for 25 minutes until the skin begins to look dry and the chicken is nearly cooked through.

While chicken is baking, mix the remaining ingredients together in a bowl large enough to toss the wings in.

When the wings are ready, remove from the oven and toss into the bowl with the sauce. Turn several times to ensure full coverage.

Using tongs, remove the coated wings from the bowl and place back on the baking rack.

Return wings to oven for 10 minutes. Repeat this process one more time.

You may choose to brush the remaining sauce onto the wings after they have come out of the oven after their second coating of sauce. I did this and just brushed the tops of the wings then returned to the oven for an additional 10 minutes. Perfection!

Remove from oven and allow to cool for 10 minutes before serving.

Enjoy!