

## Easy Honey Chicken Wings

2 lbs. Chicken Wings

1-1/2 tsp Salt

1-1/2 T Olive Oil

1/2 tsp Black Pepper

### **Sauce:**

1/4 C Honey

1/4 C Butter

1 T Apple Cider Vinegar (ACV)



Toss wings in a large bowl with Olive oil, salt & Pepper. Toss to coat. Bake 375° 40 min. Halfway through turn for even browning. 5 min. before done toss wings in sauce to evenly coat and place back into the oven turn oven to broil. Broil until crispy. Keep an eye on them so they don't burn. Honey tends to burn quickly. I turn halfway through broil also so both sides get a nice golden brown.

**SAUCE:** Melt butter until it just starts to brown. Remove from heat and put in a bowl to cool for 5 min. Place honey and vinegar in pan and heat on low for 2 min. Whisk browned butter in after 2 min.