

## Honey Lime Cranberry Wings

Zest of 2 Limes	1 Lime, juiced.
4 Cloves of Garlic (smashed)	2 T Soy Sauce
¼ Teaspoon Hot sauce	Coarse Salt
¼ C Smoky Hot Lime Honey (Funny Farms Apiaries)	
4 Pounds (about 24) chicken wings; washed and pat dry.	
3 T Cranberry infused Honey (Funny Farm Apiaries)	

Combine lime zest, lime juice, flavor-infused honey, garlic, soy sauce, & hot sauce in large bowl. Add chicken wings and toss to combine. Cover with plastic wrap & refrigerate, stirring occasionally, for at least 3 hours, up to 8 hours Preheat oven to 450° Bake 15 min. remove from oven, base both sides return to oven & roast until cooked through (20 – 25 min). Can also make in a crockpot on low cook for 8 hours. Stir occasionally to make sure honey doesn't burn.