

*Courtesy of CrockPot: Best Loved Slow Cooker Recipes*

## **Honey-Sauced Chicken Wings**

### ***Ingredients:***

3 pounds chicken wings  
1 teaspoon salt  
½ teaspoon black pepper  
1 cup HONEY  
½ cup soy sauce  
¼ cup chopped onion  
¼ cup ketchup  
2 Tb. Vegetable or olive oil  
2 cloves garlic, minced  
¼ teaspoon red pepper flakes  
(optional) toasted sesame seeds

### ***Directions:***

Preheat Broiler

Cut off & discard chicken wing tips. Cut each wing at joint to make 2 sections.

Sprinkle wing parts with salt & pepper, then Place on broiler pan.

Broil 4 to 5 inches from heat about 10 minutes per side, or until chicken wings are brown.

Transfer to crockpot slow cooker.

Make sauce: combine HONEY, soy sauce, onion, ketchup, oil, garlic, & pepper flakes in bowl.

Pour over chicken wings.

Cover, cook on LOW 4 to 5 hours, or on HIGH 2 to 2 ½ hours.

Garnish with sesame seeds if desired; serve & enjoy!