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# Hot Honey-Glazed Wings

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Food Network Magazine - June 2021

**2 pounds wings**  
**1/4 cup flour**  
**2 teaspoons Kosher salt**  
**1/2 teaspoon onion powder**  
**1/2 teaspoon garlic powder**  
**1/4 teaspoon cayenne**  
**vegetable oil**  
**3 tablespoons butter, melted**  
**1/4 cup hot honey**  
**1 1/2 teaspoons cider vinegar**  
**1/2 teaspoon red pepper flakes**

In a bowl, mix the flour, Kosher salt, onion powder, garlic powder and cayenne.

Dredge the wings in the flour mixture.

Working in batches, fry the wings in 350 degree vegetable oil until browned, 8 to 12 minutes. Remove and drain on a rack set on a baking sheet.

In a bowl, whisk the butter, hot honey, cider vinegar and red pepper flakes.

Toss the honey mixture with the wings.

## **Appetizers**

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*Per Serving (excluding unknown items): 430 Calories; 35g Fat (72.0% calories from fat); 4g Protein; 26g Carbohydrate; 1g Dietary Fiber; 93mg Cholesterol; 4113mg Sodium. Exchanges: 1 1/2 Grain(Starch); 7 Fat; 0 Other Carbohydrates.*