

Spicy Mango Honey Wings

Coarse Salt & Pepper to taste

¼ - ½ C Spicy Mango Honey (Funny Farms Apiaries) or your favorite hot honey

4 Pounds (about 24) chicken wings (or shrimp); washed and patted dry

Add chicken wings, salt, and pepper to a bowl, toss to combine. Preheat oven or grill to 450° bake 5 – 10 min. each side or until cooked through. Remove from heat, drizzle with Spicy Mango (or your favorite Funny Farms honey) let rest for 2 – 3 min. toss in honey to coat and serve.