



**CattleBoyz Honey Hot Chicken Wings OR Thighs (Honey Hot)**

- 24 Chicken wings or thighs (about 2 lbs)
- 1.25 Cup Cattleboyz Honey Hot BBQ Sauce
- 1/3 Cup of water
- Optional - Cayenne Pepper

Mix Honey Hot BBQ sauce and water together in soup pan and bring up to heat. This is to make the sauce a little thinner for applying to the wings. Vary the amount of water to preference. To increase the heat add cayenne. Grill or Broil Chicken wings until done and shake in BBQ sauce, water and cayenne mixture in a Tupperware container with a lid.

Serve with carrot and celery sticks with a side of ranch dressing.