



## BOURBON CHICKEN WINGS

- 24 chicken wings
- 3 tablespoons bourbon
- 2 tablespoons Cattlemen's Golden Honey bbq sauce
- 3 tablespoons olive oil
- 1 tablespoon finely grated lemon peel
- Juice of 1 lemon (about 2 to 3 tablespoons)
- 1 cup fine, dry, unseasoned bread crumbs
- 1 tablespoon sweet Hungarian paprika
- salt and freshly ground black pepper to taste

Cut chicken wings at joints; discard tips or reserve for broth or stock.

Combine the wing joints, bourbon, olive oil, lemon rind, and lemon juice in a bowl. Toss to coat the wings and marinate refrigerated for 4 hours or overnight.

Mix the bread crumbs, paprika, salt, and pepper in a plastic bag. Drain the wing joints and toss with the bread crumb mixture. Place the wings on grill about 4 to 5 inches from heat source and grill until crisp and golden, about 5 minutes on each side.

Serve with dipping bowl of Golden Honey bbq sauce.

**Serves 4 to 6.**

