



# Crockpot Bourbon BBQ Wings

## Ingredients

- 3lbs Heartland party wings, flats and drumettes separated
- 1 tablespoon butter
- ½ cup onion diced
- 1 tablespoon minced garlic
- 1 cup ketchup
- ¾ cup bourbon
- ½ cup maple syrup
- ½ cup brown sugar
- ¼ cup apple cider vinegar
- 2 tablespoons Worcestershire sauce
- 1 teaspoon dry mustard



## Directions

1. In a saucepan, melt butter and add onion. Cook for 4 minutes, then add the garlic and cook for another minute.
2. Add the ketchup, bourbon, maple syrup, brown sugar, vinegar, Worcestershire sauce and the mustard. Cook for an additional 5 minutes.
3. Place the wings in the crockpot, pour the sauce over the wings and mix to coat.
4. Place the lid on the crockpot and cook on high for 2 to 3 hours until wings are cooked through.
5. Turn the broiler to 400°.
6. Cover a large cookie sheet with tinfoil and remove the wings from the sauce, placing them on the pan.
7. Place under the broiler till lightly crisped on one side (about 3 minutes) then flip and crisp the other side. Remove from the oven.
8. Place the sauce in a pan and reduce until thickened enough for a dipping sauce.
9. Serve with ranch dressing and reduced bourbon barbecue sauce.

You're going to love the sticky sauce that coats the wings, with its mix of sweet and spicy and smoky #bourbon, and that the chicken wings crisp up in...yes...the oven!