



Maple Bacon Wings

Ingredients

- 3lb-5lbs Heartland Foods party wings
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp black pepper
- 1 tsp kosher salt
- Thick cut bacon cut into thirds enough thirds to wrap wings

Maple BBQ Sauce

- 1/2 c favorite bbq sauce
- 1/4 c maple syrup
- 2 T apple cider vinegar
- 2 T brown sugar
- 1 tsp Worcestershire
- 2 T butter
- 1 tsp garlic powder
- Splash of bourbon
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Directions

1. Preheat oven to 425 degrees
2. Mix ingredients for sauce in a saucepan over low heat until warmed through and melted.
3. Mix garlic powder, onion powder, salt and pepper and season the wings liberally. Wrap each drumette with 1/3 bacon slices.
4. Place wings on a baking sheet (bacon seam side down) lined with foil or parchment and oiled.
5. Brush wings with most of the sauce without cross contaminating. Bake for about 45 minutes or until wings are done and bacon is crisp. Brush again with remaining sauce and serve.



These sweet and smoky maple bacon wrapped wings are so full of flavor and are sure to be a winning hit at your Super Bowl Party!