

# CopyCat Hooters Daytona Beach Style Wings

## Ingredients

3 lbs – Chicken Wings (cut in half with the tips left on)  
1/2 Cup – AP Flour  
1 TBS – Paprika  
1 tsp – Black Pepper  
1 tsp – Salt

## Sauce:

3/4 Cup – Sweet Baby Rays Original BBQ Sauce  
1/4 Cup – Franks Red Hot Sauce  
1/4 Cup – Honey  
2 TBS – Brown Sugar  
1 TBS – Granulated Garlic  
1 TBS – Soy Sauce  
1/4 tsp – Crushed Red Pepper

## Directions

Combine flour, paprika, salt and pepper. Dust the wings in the flour and place on a plate in the fridge for 30 minutes.

Combine all of the sauce ingredients in a saucepan over medium heat and bring to a boil. Reduce heat and simmer 5 minutes.

Pre-heat grill to 375° and set up for indirect cooking.

Cook wings for 30 minutes turning after the first 15 minutes.

Once wings are golden brown and crispy remove from the grill and increase heat to 425°.

Toss the wings in the sauce.

Add the sauced wings back to the grill for a couple minutes

just until the sauce begins to caramelize.