

CopyCat KFC Cajun Honey Chicken Wings

Ingredients

20 or so Chicken Wings, tips removed and divided
Oil for frying
1/2 cup Ketchup
2 cups Water
1 1/2 cup Vinegar
3/4 cup Honey
4 teaspoons Emeril's Creole Seasoning
3 tablespoons canned Green Chilies minced
1 teaspoon Hickory Flavor Liquid Smoke

Directions

Heat oil in a large heavy frying pan to about 375°F.

Deep fry the wings a few at a time for about 10 to 15 minutes, turning over as needed until they are nicely browned and crisp.

Drain the wings on a paper towel covered plate.

Combine all ingredients besides wings oil in a large saucepan and cook over medium heat to a boil.

Reduce heat and simmer until thick.

Brush or toss the wings in the sauce.