

CopyCat KFC Honey BBQ Wings

Ingredients

2 pounds chicken wings
2 3/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon fresh ground black pepper
1 cup buttermilk
vegetable oil for frying

Honey BBQ Sauce:

1 cup hickory smoke BBQ sauce Heinz
1/4 cup water
2 tablespoons honey
1 tablespoon ketchup
1 teaspoon liquid smoke

Directions

Preheat oven to 350°F. Lightly spray a baking sheet with non-stick cooking spray.

Cut the chicken wings to separate the drumette and wingette by cutting through the joint section between the two parts.

Heat the oil in a deep fryer or a large, heavy bottom pan to 375°F.

Mix flour, salt, and pepper in a bowl and set aside.

Place buttermilk in a separate bowl.

Dip chicken wing pieces in flour then in buttermilk and then again in flour.

Place the breaded wings in the hot oil; the temperature of the oil should be 375. Do this in batches so you never overcrowd chicken. Fry until lightly golden brown. This should take about 15 minutes.

Place hickory smoke BBQ sauce, water, honey, ketchup, and liquid smoke in a small saucepan, mix thoroughly, and simmer on low heat for 20 minutes, stirring frequently.

Let the sauce cool slightly, then dip one fried wing in the sauce at a time, and place it on the prepared baking sheet. Bake the BBQ coated wings for 10 minutes. This will give the sauce a chance to caramelize and thicken.