

BACON WRAPPED CHICKEN WINGS WITH BOURBON GLAZE



TIME TO PREPARE

20



COOK TIME

20 to 30 minutes



4 TO 6 SERVINGS



Ingredients

30 split chicken wings (not split)
30 slices bacon (thin sliced), cut in half
Freshly ground black pepper
Bourbon Glaze:
3 tbsp butter
1/4 cup brown sugar
4 cloves garlic, minced
1/2 tsp prepared horseradish
1/4 tsp ground ginger
1/4 cup soy sauce
1/2-3/4 cup bourbon
3/4 cup ketchup
Dash hot sauce

Steps to Make

1. Soak at least 60 toothpicks in water for an hour. Preheat oven to 375°F. Line 2 baking sheets with aluminum foil or parchment paper; set aside.
2. Working with 1 wing at a time, wrap it with a 1/2 slice of bacon, starting at the top and spiraling to the bottom. Secure it with a couple of toothpicks. Season the bacon-wrapped wings liberally with the pepper. Place on prepared baking sheets, toothpick side down.
3. Bake in preheated oven for 30 minutes. Turn chicken wings over and rotate baking pan. Bake 20 to 30 minutes longer or until golden brown and juices run clear when chicken is poked with a fork.
4. Bourbon Glaze: Combine all ingredients in a small saucepan and cook for 10 minutes over low-medium heat.
5. Place chicken wings in a bowl and pour over half the sauce. Toss chicken wings in sauce then turn out onto serving platter. Serve warm with remaining sauce on the side for dipping.