

3 INGREDIENT CROCKPOT BBQ CHICKEN WINGS

These Crockpot Chicken Wings are the easiest appetizer of all time. You only need chicken wings and some BBQ sauce. For an amazing finished product, finish them off on the grill or under the broiler. Tasty little devils.

CROCKPOT CHICKEN WINGS

Today I am sharing with you a wonderfully simple ***Crockpot Chicken Wings*** recipe! So, I'm not quite sure what came over me and why I wanted to eat chicken wings so so badly the other day, but that's the reality of my life. I've stopped asking questions and just go with the flow...most of the time.

Why use a Crockpot?

I pulled out my crockpot and not the deep fryer because

1. Ew. I hate the smell that lingers in my house from deep frying
2. Set it and forget it!!
3. But most importantly: my thighs don't need any help getting larger.

HOW TO MAKE CHICKEN WINGS IN A CROCKPOT

1. Toss chicken wings in salt, pepper and 1/2 cup bbq sauce.
2. Place into the crockpot and cook 2-3 hours until fully cooked but not falling off the bone.
3. Remove from the crockpot, baste generously and grill or broil until the skin toasts up and the bbq sauce caramelizes.
4. Serve with celery, carrots and blue cheese dip.

OTHER CHICKEN WING SAUCES

- **Hot Sauce + Butter** – as I mentioned above, this is the classic hot wing combination. Super delicious, especially with that blue cheese dip!
- **Honey + Garlic** -a simple, flavorful and mild option for wings. Extra sticky, but very delicious.
- **Teriyaki sauce/Hoisin Sauce** – for a tasty Asian flair, try one of these options. Fabulous topped with sesame seeds.

Using just BBQ sauce, all of our wings got finished with zero leftovers. Even my youngest loved 'em. {He is seriously my toughest critic.}

- Prep time: 5 mins
- Cook time: 4 hours
- Total time: 4 hours 5 mins
- Serves: 12

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

3 INGREDIENT CROCKPOT BBQ CHICKEN WINGS

INGREDIENTS

- 12-16 chicken wings, do not thaw
- 1 can Coke
- 1 Cup BBQ Sauce (we use Sweet Baby Ray's)

INSTRUCTIONS

1. Turn Crockpot on low.
2. Pour the can of coke into the crockpot.
3. Place all of the chicken wings into the Coke.
4. Cook on low for 3-4 hours.
5. Remove wings from Crockpot onto a baking pan covered with foil.
6. Brush wings generously with BBQ sauce
7. Bake at 350° for 10-15 minutes, just until the BBQ is heated.
8. Serve and enjoy!

Source: Allrecipes.com

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.