Tangy Barbecue Wings

Ingredients

- 5 pounds chicken wings
- 2-1/2 cups ketchup
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- 2/3 cup white vinegar
- 2/3 cup honey
- 1/2 cup molasses
- 2 to 3 tablespoons hot pepper sauce
- 1 teaspoon salt
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon onion powder
- 1/2 teaspoon chili powder
- 1/2 to 1 teaspoon liquid smoke, optional

Directions

1. Preheat oven to 375°. Using a sharp knife, cut through the 2 wing joints; discard wing tips. Arrange remaining wing pieces in 2 greased 15x10x1-in. baking pans. Bake 30 minutes; drain. Turn wings; bake 20-25 minutes longer or until juices run clear.
2. Meanwhile, in a large saucepan, combine remaining ingredients; bring to a boil. Reduce heat; simmer, uncovered, 30 minutes, stirring occasionally.
3. Drain wings. Place one-third of the chicken in a 5-qt. slow cooker; top with one-third of the sauce. Repeat layers twice. Cook, covered, on low 3-4 hours. Stir before serving.