Slow-Cooker Buffalo-Barbecue Chicken Wings

Ingredients

- 3 lb chicken wingettes and drummettes
- 1 cup honey barbecue sauce
- 1 cup Buffalo wing sauce
- Lime wedges and sliced green onions, if desired

Directions

1. Spray 3 1/2- to 4-quart slow cooker with cooking spray. Place chicken in slow cooker. In small bowl, stir together barbecue sauce and Buffalo wing sauce. Pour over chicken wings. Stir to coat.
2. Cover; cook on Low heat setting 3 hours.
3. Set oven control to broil. Spray broiler pan rack with cooking spray. Use slotted spoon or fork to place chicken on rack in pan. Broil with tops of chicken 3 inches from heat 3 to 4 minutes or until browned, turning halfway through broiling time.
4. Serve with remaining sauce for dipping. Garnish with lime wedges and green onions.