Hot Sweet Wings

Ingredients

- 3 pounds chicken wings
- 1/2 cup honey
- 1/4 cup butter
- 6 ounces Louisiana-style hot sauce
- 1/2 to 1 teaspoon cayenne pepper
- good size pinch of salt

Directions

1. Preheat broiler
2. Place wings on a foil lined baking sheet and broil until done - about 10 minutes a side - more if frozen
3. While they're cooking, put remaining ingredients in a small pot and simmer for about 15 minutes
4. When wings are done, mix them in batches with the sauce in large bowl
5. Place wings in serving bowl with some of the sauce