Slow Cooker Honey Buffalo Wings

Ingredients

- **SPICE RUB:**
- 2 Tbsp brown sugar
- 1 1/2 tsp kosher salt
- 1 tsp black pepper
- 1 1/2 tsp garlic powder
- 1 1/2 tsp onion powder or dried minced onion
- 1 tsp smoked paprika
- 1 tsp chili powder
- 1 tsp ground cumin
- 1 tsp dried parsley
- **HONEY BUFFALO SAUCE:**
- 3/4 cup hot sauce (Frank's Original is what I always use)
- 1/2 cup honey
- 1 Tbsp melted butter
- 1 Tbsp molasses (optional but recommended)
- **WINGS:**
- 4 lbs fresh chicken wings, patted dry

Directions

1. In a small mixing bowl, add rub ingredients and stir to combine thoroughly. Spray slow cooker with non-stick cooking spray and add chicken wings. Sprinkle rub over the top and use hands to massage the rub into all the chicken wings. I like to use nitrile gloves for this - easy clean up!
2. In the empty rub mixing bowl, add sauce ingredients and whisk to combine well. Pour over spiced wings and toss gently to coat.
3. Cover slow cooker and cook on HIGH for 2 hours, or on LOW for 3-4 hours.
4. **FOR STICKY GLAZE:**
5. Cook slow cooker recipe as directed above. Line a baking sheet with 2 sheets of aluminum foil, then place an oven safe wire cooling rack on top. Place cooked wings on cooling rack, then pour sauce from the slow cooker into a saucepan. Add 2 Tbsp cornstarch and 2 Tbsp of water to a small bowl and whisk to combine well, then pour into sauce and whisk. Cook over MED-HIGH heat until boiling, then reduce heat to MED-LOW and whisk as it cooks. Cook about 5 minutes, or until thickened to desired consistency.
6. Brush wings with thickened sauce, then broil on HIGH for 2-3 minutes, until the sauce caramelizes a little. Brush with more glaze and broil another 2 minutes. Repeat this one more time and you should have perfectly sticky wings!
7. Want to save this recipe for later? Click the heart in the bottom right corner to save to your own recipe box!