



# Recipes for Success



## Heinz Honey Glazed Wings

Yield: 8 – 6 wing servings

### Ingredients

- 1-1/2 qt. (3 lb) **Heinz Cocktail Sauce**
- 2 cups (1 lb. 4 oz.) Honey
- 2 cups (1 lb.) Teriyaki sauce
- 48 ea. Whole chicken wings

### Method

1. Preheat oven to 400 degrees F. Line 2 sheet trays with parchment paper.
2. In a large bowl, combine Cocktail Sauce, honey, and teriyaki. Remove 1 quart of sauce and reserve under refrigeration.
3. In batches, add wings to marinade. Turn wings until well coated. Place wings on sheet trays. Discard marinade.
4. Bake wings 30-40 minutes or until cooked through. Wings should be shiny and browned.

*Serve with reserved dipping sauce.*