

COUSIN'S HOT WINGS

INSPIRED BY RICHIE FROM FX'S *THE BEAR*

BY COURTNEY STORER



THE BEAR

CHEF'S EDIT EVENT

PRESENTED BY



Ingredients

CHICKEN WINGS

- 1 package of Just Bare® Oven Roasted Chicken Wings

SAUCE

- 1.5 tbsp unsalted butter
- 2 tsp calabrian chile paste
- ½ cup yellow mustard
- 2.5 tbsp honey
- 1 tbsp apple cider vinegar
- 1 tsp Worcestershire sauce
- 1 tsp onion powder
- ½ tsp celery seed
- 1 tsp garlic powder
- ¼ tsp cayenne pepper
- 1 tsp salt
- 1 tsp black pepper
- 1 bread & butter pickle spear

Instructions

- 1 Preheat air fryer to 375 degrees and place frozen wings in a single layer into the air fryer basket. Air fry for 17 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165 degrees
- 2 Melt butter in a saucepan
- 3 Whisk mustard, hot sauce, honey, vinegar, Worcestershire, and seasonings
- 4 Simmer gently for 2-3 minutes
- 5 In a large bowl, toss the freshly air fried wings into the warm sauce
- 6 Lastly, place the sauced wings back into the air fryer at 400 degrees for 2 additional minutes .
- 7 Add freshly cracked black pepper and serve with pickles