

Super Easy Party Wings

Ingredients

- 1-1/2 pounds frozen chicken wings
- Non-stick cooking spray
- 1 cup YOUR FAVORITE sauce

Instructions:

1. Preheat Air Fryer 400°F
2. Place wings in a bowl, lightly spray non-stick cooking spray on the wings.
3. Toss the frozen chicken wings.
4. Lay the wings on the rack, leaving space between each wing.
5. Set the air fryer to 400°F and cook for 15 minutes.
6. Open the air fryer, brush wings with BBQ sauce and turn them over.
7. Cook for 5 minutes. Open air fryer and brush the wings with sauce and cook for an additional 2 to 3 minutes.

Tracye's BBQ Recipe

2 Cloves garlic, crushed

2 tablespoons butter, melted

1 cup Ketchup

1 cup water

¾ chili sauce

¼ cup firmly packed brown sugar

2 tablespoons Worcestershire sauce

½ teaspoon salt

1 or 2 dashes of hot sauce

Sauté garlic in butter 4 to 5 minutes in a medium saucepan. Add remaining ingredients; bring to a boil. Lower temperature to medium heat, stirring occasionally for 10 min.

Tips and Tricks

- Do not overcrowd the wings. Keep room between the wings for air to flow.
- If using a smaller air fryer with only a basket, periodically flip and shake the basket to promote air flow to each wing.