



Smoky Bourbon Barrel BBQ Wings

These bourbon-glazed wings are what happens when a classic cookout flavor gets the gourmet treatment. The bourbon adds warmth and depth without overwhelming the sauce, while the grill brings a natural smokiness.

If you're looking to impress your guests with a flavor that feels both familiar and elevated, this one earns a spot in your game-day rotation.

INGREDIENTS

For the Wings

- 2 pounds chicken wings (drums and flats)
- 1 tablespoon salt
- 1 teaspoon pepper
- 1 teaspoon garlic powder
- 1 tablespoon olive oil

For the Sauce

- ½ medium sweet onion, finely minced
- 4 cloves garlic, finely minced
- ½ cup bourbon
- 1½ cups ketchup
- ¼ cup tomato paste
- ½ cup packed brown sugar
- ¼ cup apple cider vinegar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon honey
- 1 tablespoon hot sauce
- ½ teaspoon cayenne pepper

INSTRUCTIONS

- **Season the Wings**

In a large bowl, toss the chicken wings with olive oil. Add salt, pepper and garlic powder. Mix until all wings are evenly coated.

- **Make the Bourbon Glaze**

Heat olive oil in a medium saucepan over medium heat.

Add onion and garlic; cook 4–5 minutes until softened and fragrant.

Pour in bourbon and simmer for about 3 minutes to cook off the alcohol while keeping the warm flavor.

Whisk in tomato paste, then add ketchup, brown sugar, apple cider vinegar, Worcestershire sauce, honey, hot sauce, cayenne, salt and pepper. Stir until fully combined.

Bring to a gentle bubble, then reduce heat to low.

Simmer 15–20 minutes, stirring occasionally, until glossy and thick enough to coat a spoon.

Remove from heat and whisk in butter for a silky finish.

- **Preheat the Grill**

Heat grill to medium (350°F).

- **Grill the Wings**

Place wings on the grill slightly crowded together so they gently steam and stay juicy.

Grill for 20 minutes, flipping every 5 minutes.

- **Sauce Toss (Round 1)**

Transfer grilled wings to a clean bowl and toss with half of the bourbon glaze.

- **Crisp the Wings**

Increase grill heat to medium-high (375–400°F).

Return wings to the grill and cook 1–2 minutes per side until caramelized and crisp around the edges.

- **Final Glaze**

Remove wings from the grill and toss immediately with the remaining bourbon glaze.

- **Serve**

Serve immediately with celery, carrots, and ranch or blue cheese dressing