

## **Airfryer Wings-Bourbon Infused Honey**

### **Ingredients:**

2 Tbspn. of our Extra Virgin Olive Oils  
(Any will do) try our Garlic or Chipotle oil for a little kick  
1 tsp. Garlic powder  
1 tsp. Onion powder  
1 tsp. Paprika  
1 tsp. Salt  
1/2 tsp. Pepper  
Package of wings (12-15 count so they don't overlap)  
2 Tbspn. Butter melted  
1/4 cup Cloister Bourbon infused Honey

### **Directions:**

In a bowl add wings, olive oil, and spices toss to coat  
Place chicken wings in the airfryer basket  
Set Airfryer to the chicken setting and cook at 380 for 12 minutes flip wings cook 12 minutes more-  
Add Bourbon honey and melted butter to the wings and toss to coat!  
Enjoy  
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