



Slap Ya Mama

Slap Ya Mama Cajun Products

<http://slapyamama.com>

Sweet & Spicy Cajun Wings

In Louisiana, wings are a big deal. We love our wings and we love our seasonings - so we put them together. Introducing Slap Ya Mama's Sweet & Spicy Cajun Wings complete with our very own original and hot blend seasoning and Slap Ya Mama Hot Pepper Sauce for extra flavor. You haven't tried real Cajun wings until you've tried our concoction. Check out recipe details and whip some up today.

Ingredients:

- 3 lbs chicken wings, separated at joints, tips discarded
- ¼ cup butter
- ½ cup honey
- 5oz [Slap Ya Mama Pepper Sauce](#)
- 1 tsp [Slap Ya Mama Hot Blend Seasoning](#)
- [Slap Ya Mama Original Blend Seasoning](#) to taste

Directions:

Preheat oven to 400 degrees.

Season chicken wings with Slap Ya Mama Original Blend Seasoning to taste. Arrange wings on a cooling rack that can be placed inside a baking sheet. If you don't have a cooling rack, simply place the wings on the baking sheet. Bake for 30 minutes.

While the wings are baking, you can make the wing sauce. In a medium saucepan over medium-low heat, combine butter, honey, Slap Ya Mama Pepper Sauce and Slap Ya Mama Hot Blend Seasoning. Mix well and simmer about 10 minutes.

Place baked wings in a large bowl, pour sauce over wings and mix well, coating the wings with sauce. Serve with carrots and celery stalks and enjoy!

Yields About 20 Wings