

BBQ Chicken Wings

Ingredients:

12-16 chicken wings (If you can, buy "drumettes" or wings that have the non-meaty, side part already removed. You can cook the whole wing, but they will be bigger than restaurant "wings.")

12 oz. coke (Don't worry. They are not going to taste like a soft drink.)

1 cup barbeque sauce

Directions:

Put a slow cooker liner in you slow cooker. (You will be sad if you ignore this step.)

Place in the slow cooker (with the liner);

The coke

The wings

Set the slow cooker to the low setting and cook for 3-4 hours.

Spray cooking spray on a baking sheet. (VERY IMPORTANT. Your wings will stick to the baking sheet if you do not spray it.)

Brush the wings with barbeque sauce. Don't get sauce all over the baking sheet. Try to get as much sauce on the wings and as little on the sheet as possible. (Again, mess. Burned BBQ sauce.)

Bake at 350 degrees for 10-15 minutes.

Enjoy your wings! Make enough for sneaky roommates who grab them when you are not looking. Double or triple the recipe for a football watching party.