

# Classic Hot Honey Glazed Chicken

## ***Ingredients:***

- 1 4 chicken thighs
- 2 Salt and pepper
- 3 1/2 tsp garlic powder
- 4 2 tbsp olive oil
- 5 1/3 cup honey
- 6 2 tbsp hot sauce
- 7 1/2 tsp chili flakes
- 8 1 tbsp apple cider vinegar

## ***Instructions:***

- 1 Season chicken.
- 2 Sear in oil until golden.
- 3 Simmer sauce ingredients.
- 4 Coat chicken with sauce and cook until sticky.

# Crispy Hot Honey Chicken Strips

## ***Ingredients:***

- 1 2 chicken breasts (cut)
- 2 1 cup flour
- 3 2 eggs
- 4 2 cups cornflakes
- 5 1 tsp paprika
- 6 Salt and pepper
- 7 1/4 cup honey
- 8 2 tbsp hot sauce
- 9 1 tbsp butter

## ***Instructions:***

- 1 Coat chicken in flour, egg, and cornflakes.
- 2 Bake at 200°C until crispy.
- 3 Mix sauce ingredients.
- 4 Toss chicken in sauce.

# Grilled Hot Honey Chicken

## ***Ingredients:***

- 1 Chicken thighs or breasts
- 2 Chili powder
- 3 Garlic powder
- 4 Salt and pepper
- 5 1/3 cup honey
- 6 2 tbsp hot sauce

***Instructions:***

- 1 Season chicken.
- 2 Grill until nearly done.
- 3 Brush with glaze.
- 4 Cook briefly and serve.