

Maple Bacon Wings (Crowd Favorites, Sides, Super Bowl Snack Time)

2 lbs chicken wings
4 Tbs Halladay's Maple Bacon seasoning
2 Tbs oil
1 cup honey
1/4 cup apple cider vinegar

Preheat air fryer to 400 degrees. Combine 2 Tbs seasoning with 2 Tbs olive oil, toss with wings to coat. Cook wings for about 16 minutes, or until crisp, flipping halfway through cooking time.

While the wings cook, mix honey, apple cider vinegar, and remaining 2 Tbs seasoning. Remove wings from air fryer and coat with sauce. Serve immediately.