Oooey Gooey Crockpot BBQ Chicken Wings
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4 pounds chicken wings
1 teaspoon of seasoning salt, (like Lawry's or Cavender's Greek seasoning), *or to taste*
1 (16 ounce) bottle of your favorite barbecue sauce, or equivalent homemade
1/4 cup chili sauce
1/4 cup honey
1/4 teaspoon Creole or Cajun seasoning, (like Slap Ya Mama), *or to taste, optional*

Cut the tips off of the chicken wings and reserve for another use. Cut into separate drummettes and wing sections, if desired. Sprinkle the wings generously with seasoning on both sides and let sit for 5 minutes.

Whisk together the barbecue sauce, chili sauce, honey and Cajun seasoning in the crockpot on high. Add wings, turning to coat with sauce. Cover the crockpot, reduce heat to low and cook for about 3-4 hours, depending on size. To finish, line a baking sheet with aluminum foil for easy clean up. Preheat broiler and transfer wings to baking sheet. Transfer sauce to a saucepan and bring to a boil. Whisk together cornstarch and water, stirring into the sauce. Cook until thickened. Place wings under broiler on top shelf, cooking until sauce begins to brown.

Cook's Notes: To serve at a party, you may want to remove the wings to a rack to drip dry for a bit. Otherwise, just enjoy the gooey sloppy delicious goodness! For a whole cut up chicken or thighs, cook on low for about 5 to 6 hours after browning; 3 to 4 hours on low for boneless, skinless chicken breasts.

Stovetop: You may also low simmer these in the same pan you seared them in if you like. Just remove the wings when browned, set aside, whisk in the other ingredients, return the wings to the pan, cover and simmer until done.

For the Instant Pot: Season chicken all over. Add rack to pot and place wings in the rack. Set aside half of the barbecue sauce. Whisk together remaining ingredients and pour over chicken. Seal and set manually on high for 8 minutes (13 minutes for frozen). Let pressure release naturally 10 minutes, then carefully quick release any remaining pressure. Eat as is with reserved sauce for dipping, or transfer wings to a foil lined baking sheet, and brush with reserved sauce. Place tray under preheated broiler for about 5 minutes, until sauce caramelizes. May also transfer to preheated grill over direct heat for about 3 minutes turning constantly.

Buffalo BBQ Wings: Substitute 1/4 cup of Louisiana hot sauce for the chili sauce.

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