

## Easy 3-Ingredient Crockpot BBQ Chicken Wings

and virtually no hands-on cooking? Welcome to the world of



**OVEN**  
**350°F**

**TIME**  
**15 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 12-16 frozen chicken wings (no need to thaw)
- 1 can Coca-Cola (regular, not diet)
- 1 cup BBQ sauce (Sweet Baby Ray's is a classic choice)

### DIRECTIONS

- ? Step 1: Set Up the Crockpot: Turn your Crockpot on LOW heat. Pour 1 can of Coke into the bottom of the pot.
- ? Step 2: Add the Wings: Place the frozen chicken wings directly into the cola bath. No thawing necessary-the slow cooker handles everything.
- ? Step 3: Cook Low and Slow: Cover and cook on LOW for 3-4 hours, or until the wings are fully cooked and tender. The soda helps tenderize the meat while adding a touch of caramel sweetness.
- ? Step 4: Sauce & Bake: Preheat your oven to 350°F (175°C). Transfer the wings to a foil-lined baking sheet. Brush generously with BBQ sauce.
- ? Step 5: Finish in the Oven: Bake for 10-15 minutes, just until the BBQ sauce gets sticky, shiny, and heated through.

### TIPS FOR SUCCESS

- Use a good-quality BBQ sauce -you'll really taste it in the final glaze.
- Broil them for the last 2-3 minutes instead of baking.
- Pepper or root beer for a flavor twist.
- Toss in a dash of liquid smoke for a smoky backyard flavor without the grill.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-3-ingredient-crockpot-bbq-chicken-wings/>