

Recipe of the Week: Gourmet Wings

Serves: 6-10

Ingredients:

- 18 Chicken Wings, thawed and patted dry
- *You may remove skins, depending on preference*
- 1 jar Brenham Kitchens Jelly
- *For this recipe, we used Lemon Ginger*
- 2 Tbs seasoning
- *For this recipe, we used Lemon Pepper*
- 1 Tbs Corn Starch
- 1-2 Tbs Red Pepper flakes
- 2 Tbs Avocado Oil
- 3-4 Tbs Green Onions, sliced



Process:

1. Preheat oven to 450.
2. In large bowl, toss Wings with Oil until coated. Add Seasoning and Corn Starch and toss until coated. Transfer to baking sheet and place on middle rack in oven for 20-30 minutes or until lightly browned.
3. Remove from oven and transfer to large bowl.
4. Add ½ to 2/3 jar Brenham Jelly and Red Pepper Flakes. Toss Wings until thoroughly coated.
5. Return to baking sheet and place on top rack in oven for 5-10 minutes.
6. Transfer to serving bowl and sprinkle with sliced Green Onions.
7. Enjoy with a glass of Gruner Veltliner, Viognier, or Beer (of course).

