



BAKED HABANERO HOT WINGS

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

20 minutes

COOK TIME

1 hour, 10 minutes

SERVES

4 ppl

INGREDIENTS

10-12 chicken wings

1 small piece (or 1 tsp) ginger

3/4 cup Marionberry Habanero Fruit Spread

1 tbsp onion powder

3/4 cup soy sauce

2 tbsp honey

3 garlic cloves

Salt & pepper (pre-rub)

Green onion (garnish)

PREPARATION

1. Preheat oven to 375 degrees.
2. Apply the salt and pepper on the chicken wings for the pre-rub. Let sit at room temperature for 15 minutes.
3. Mince 3 cloves of garlic and about 1 tsp of ginger. Transfer to a saucepan and add the soy sauce, onion powder, habanero fruit spread and honey. Bring to a boil until thickened, 5 minutes.
4. Lay out wings on a foil-lined pan and baste with 1/4 marinade.
5. Bake the wings for about 30 minutes while basting them frequently every 10 minutes or so.
6. After 30 minutes, set to broil and let cook for another 10-15 minutes while basting with remaining glaze.
7. When wings are slightly charred, transfer to a serving plate.