



# Grilled Apricot Chicken Wings

OREGON  
Growers®  
- FARM DIRECT SPECIALTY FOODS -

## PREP TIME

10 minutes

## COOK TIME

40 minutes

## SERVES

6 - 8

## INGREDIENTS

- 3 pounds whole chicken wings
- Kosher salt and freshly ground pepper
- ½ cup **Oregon Growers Apricot Jam**
- ⅓ cup Dijon mustard
- ⅓ cup sherry vinegar or red wine vinegar
- 3 tablespoons soy sauce
- 5 garlic cloves, finely grated
- 1 tablespoon vegetable oil, plus more for the grill

## PREPARATION

**1.** Season chicken wings with about 1 tablespoon of kosher salt and 1 teaspoon of freshly ground black pepper. Allow to sit at room temp for at least 15 minutes while you prep the glaze.

**2.** In a large bowl (that you will use to toss the chicken wings in when ready), whisk together the apricot preserves, dijon mustard, vinegar, soy sauce and garlic. Set aside.

*NOTE - this recipe can also be done indoors on a grill pan.*

**3.** Prepare a gas-grill to medium heat. Lightly oil the grate. Pat the chicken dry with paper towels, and toss with 1 tablespoon of oil. Place the chicken, skin side down on the grill. Flip the wings every 5 minutes or so, for a total of 20 minutes.

**4.** Remove the wings from the grill and toss in the apricot glaze. Turn up the grill to medium high, and place the wings back onto the grill until the skin crisps, about 1-2 minutes per side. When ready, put the wings back into the bowl and toss again the apricot glaze. Ready to serve.

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