

MARIONBERRY-HABANERO GAME DAY CHICKEN WINGS

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

10 minutes

COOK TIME

40 minutes

SERVES

a party

INGREDIENTS

3-4 lbs of Chicken Wings

Sea Salt

Ground Black Pepper

1 tbsp Unsalted Butter

1 ½ cups (1 jar) Oregon Growers
Marionberry-Habanero Jam

½ cup Soy Sauce

¼ cup Hoisin Sauce

2 tsp Sesame Oil

PREPARATION

Preheat your grill, smoker, or oven to 375F. In the meantime, spread the wings on a sheet pan, dry them with paper towels, and season all sides lightly with sea salt and ground black pepper.

When the oven/grill reaches 375F, place the wings inside for 35mins, flipping them halfway through.

While the wings are cooking, add the butter jam, soy sauce, hoisin, and sesame oil to a saucepan and cook over medium heat until incorporated.

After 35mins check the internal temperature of the wings. At 165F they are cooked, but for the best texture cook until they are 175F. Add the wings and warmed sauce to a large bowl and toss to coat. Serve on a platter and enjoy!

