

Sweet and Spicy Chicken Wings

- Prep Time: 10 minutes (plus 2 hours to marinate)
- Cook Time: 45 minutes
- Total Time: 55 minutes (plus 2 hours to marinate)
- Servings: 6 wings

Ingredients:

Marinade:

- 1/2 cup soy sauce
- 2 tablespoons Tuscan Garden White Vinegar
- 1/4 cup Simply Nature Organic Agave Nectar
- 1 1/2 teaspoons Stonemill Crushed Red Pepper
- 1/2 teaspoon ground ginger
- 1/4 cup chopped green onion
- 1/4 cup chopped cilantro

Wings:

- 6 Kirkwood Chicken Wings
- 2 tablespoons Berryhill Apricot Preserves
- 1 tablespoon Baker's Corner Brown Sugar
- 1/2 teaspoon Baker's Corner Corn Starch*
- 1/2 teaspoon water
- 1 green onion, sliced on a bias

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. In a medium bowl, combine the marinade ingredients. Stir.
2. Pour half the marinade into a zip bag. Add the chicken wings. Marinate for 2 hours.
3. Pour the remaining marinade into a small saucepan. Over medium-high heat, bring the marinade to a boil. Reduce heat, simmer for 5 minutes. Stir in the apricot preserves and brown sugar.
4. In a small bowl, stir the corn starch and water until smooth. Whisk into the sauce. Simmer for 1 minute until sauce thickens.
5. Strain the sauce to remove the crushed pepper.
6. Preheat oven to 375°. Remove chicken wings from marinade and place on a baking tray. Bake for 40-45 minutes until the internal temperature reaches 165°. Brush sauce on wings midway through baking.
7. Plate wings and drizzle with remaining sauce. Garnish with green onion.



Recipe Courtesy of:
ALDI Test Kitchen