



PEACH BBQ GRILLED CHICKEN WINGS



SERVES:

3-4

PREP TIME:

1H 10M

COOK TIME:

20M

DAIRY FREE

INGREDIENTS:

¼ Cup Crofter's Organic Premium Peach Fruit Spread

1 Cup Barbecue Sauce

1/3 Cup Crunchy Chili Oil

¼ Cup Ketchup

2 Tbsp Brown Sugar

1 Tsp Kosher Salt

1 Tsp Ground Black Pepper

2 Tsp Chili Powder

½ Tsp Cayenne Powder

2 Tbsp Olive Oil

24 Chicken Wings

DIRECTIONS:

1. In a medium sauce pot whisk together the Crofter's Organic Premium Peach Fruit Spread, barbecue sauce, crunchy chili oil, ketchup, brown sugar, salt, black pepper, chili powder and cayenne powder. Bring to a boil, then reduce the heat and simmer for 5 minutes. Remove from heat and set aside.
2. In a medium bowl, toss the wings with olive oil and a dash of salt and pepper to taste. Next add 3/4 of the peach barbecue sauce and stir to coat all the wings. Save remaining sauce for grilling.
3. Cover the wings and place in the fridge for 1 hour to marinate. If you can let them marinate overnight that is best.
4. Once wings are finished marinating, heat the barbecue to 450°F and grill the wings for 20 minutes (or until fully cooked), turning every 5 minutes and brushing with the leftover sauce. Serve immediately and enjoy!