



WILD BLUEBERRY CHIPOTLE BBQ GRILLED CHICKEN WINGS



SERVES: PREP TIME: COOK TIME:
 3-4 | 1H 10M | 20M

DAIRY FREE

INGREDIENTS:

½ Cup Crofter's Organic Just Fruit Wild Blueberry Fruit Spread

6 Tbsp Unsalted Butter (Melted)

¼ Cup Maple Syrup

1/3 Cup Crunchy Chili Oil

1 Tsp Smoked Paprika

½ Tsp Kosher Salt

2 Tbsp Olive Oil

1 Tsp Salt

1 Tsp Pepper

24 Chicken Wings

Sesame Seeds (Garnish)

DIRECTIONS:

1. In a medium sauce pot whisk together the Crofter's Organic Just Fruit Wild Blueberry Fruit Spread, melted unsalted butter, maple syrup, crunchy chili oil, smoked paprika, and 1/2 tsp of Kosher salt. Bring to a boil, reduce the heat and simmer for 5 minutes. Remove from heat and set aside.
2. In a medium bowl toss the wings in olive oil, salt, and pepper. Add 3/4 of the wild blueberry sauce and stir to coat. Save remaining sauce for grilling.
3. Cover the wings and place in the fridge to marinate for about 1 hour. If you can let them marinate overnight that is best.
4. Once the wings are done 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. Remove from the grill and garnish with sesame seeds. Serve immediately and enjoy!