

EMILY G'S CHICKEN WINGS

12-15 whole chicken wings
1 jar **Emily G's Roasted Red Pepper Jam**
celery sticks
blue cheese dressing



EMILY G'S™
JAM OF LOVE

Cut whole wings at joints and discard wing tips. Place the 24-30 pieces on absorbent paper to dry. Cook wings using your preferred method below. When done, heat jam and place cooked wings and jam in a large covered bowl and shake gently or stir to coat. Serve with celery sticks and blue cheese dressing.

Cooking Options:

Fry: 375° F 10-12 minutes or until crispy.

Oven Bake: Spread wings in a single layer on sheet pan. 450° F for 45 min or until done/crispy.