

PEANUT BUTTER AND JAM WINGS

- 1 jar **Emily G's Peach Marmalade Jam**
- 1/2 c peanut butter or almond butter
- 1/4 c apple cider vinegar
- 1 1/2 t cayenne
- 1 t crushed red pepper flakes (more if you like heat)
- 1 t minced ginger
- 12-18 chicken wings
- 2 T chives, minced

Preheat oven to 375° F. Mix the first 6 ingredients together in a sauce pan over low heat until combined. Bring to room temp then pour over wings and marinate up to 8 hours.

Place wings on a baking sheet. Bake 20-25 minutes, or until done, turning once and basting as needed. Place wings on a platter, sprinkle with chives, and serve.



EMILY G'S™
JAM OF LOVE

