

Superbowl Wings

with peach habanero glaze



Wings are a Super Bowl must, but no one loves the sticky mess. These smoky, charred wings pack sweet heat and depth, thanks to a peach habanero or pepper jam glaze mixed with our Cowboy rub of coffee and cocoa. Marinate them the day before for stress-free prep, and watch them disappear before halftime!

Serves: 4

Skill Level: Easy

Time:

Hands on (active): 10 min

Ingredients:

One dozen chicken wings
1/2 a cup of peach habanero or pepper jelly
4 Tbsp Fennel and Fire Cowboy Rub
2 tsp. Fennel and Fire Fire Salt
1 tsp lemon juice
1 Tbsp water

Instructions:

- 1.) In a bowl, combine 1/2 cup of jam, 3 tablespoons of Fennel and Fire Cowboy Rub, 1 teaspoon of lemon juice, and 1 Tablespoon of water. Stir until well combined.
- 2.) Place the wings in a zip-lock bag, add the jam mixture and shake to coat all the wings evenly. Marinate for one hour or up to 24 hours in the fridge.
- 3.) Preheat the oven to 375 degrees.
- 4.) Cover a baking sheet with aluminum foil. Spray cooking spray on foil. Place wings on a baking sheet. Sprinkle the wings with 1 tsp of Fennel and Fire Fire Salt and one tablespoon of Fennel and Fire Cowboy rub. Spray a light coating of cooking oil on the wings.
- 5.) Bake for 40 to 50 minutes (depending on size of wings), turning the wings once at the half way mark, until they are cooked through and reach an internal temp of 165 degrees.

Notes:

* Sprinkle with the tips of green onions sliced thin.

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