

Blueberry Chicken Wings

Ingredients

3 pounds chicken wings (12 to 14)

3/4 cup Julianna's Delectible Fruits Reduced Sugar Blueberry Jam

Directions

Cut off chicken wing tips, reserving for another use, and halve chicken wings at joint.

Bring a pot of water to a boil, than carefully dump the chicken wings in the water. Cook for 3-5 minutes, than drain and rinse. Put the chicken wings in a bowl and cover with Julianna's Delectible Fruits Reduced Sugar Blueberry Jam. Let marinate for 10-15 minutes. (You can let the chicken marinate up to 2 hours)

Preheat grill.

Grill wings on an oiled rack set 5 to 6 inches over glowing coals until cooked through and golden brown, 8 to 10 minutes on each side. Continue to baste the chicken with Reduced Sugar Blueberry Jam as it cooks.

Serve your Blueberry Chicken Wings warm or at room temperature. Serves 6 as a hors d'oeuvre or 4 as a main course.