

Peach Hot Wings

Ingredients

3 pounds chicken wings (12 to 14)
¼ cup hot sauce (or to your level of spicy)
¾ cup Julianna's Delectible Fruits Reduced Sugar Peach Jam

Directions

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

Mix the hot sauce and Julianna's Delectible Fruits Reduced Sugar Peach Jam. You may add less or more of the hot sauce, to your taste preference. Set aside.

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 marinade. 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 mixture as it cooks.

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