



PEACH BBQ GRILLED CHICKEN WINGS



SERVES: 3-4 | PREP TIME: 1H 10M | COOK TIME: 20M

DAIRY FREE

INGREDIENTS:

¼ Cup Crofter's Organic Premium Peach Fruit Spread

1 Cup Barbecue Sauce

1/3 Cup Crunchy Chili Oil

¼ Cup Ketchup

2 Tbsp Brown Sugar

1 Tsp Kosher Salt

1 Tsp Ground Black Pepper

2 Tsp Chili Powder

½ Tsp Cayenne Powder

2 Tbsp Olive Oil

24 Chicken Wings

DIRECTIONS:

1. In a medium sauce pot, combine the Crofter's Organic Premium Peach Fruit Spread, barbecue sauce, crunchy chili oil, ketchup, brown sugar, salt, black pepper, chili powder, and cayenne powder. Mix together with a whisk. Bring to a boil then, reduce the heat and simmer for 5 minutes. Set aside.
2. In a medium size bowl, toss the wings with olive oil and a dash of salt and pepper to taste. Next, add in ¾ of the peach barbecue sauce and stir to coat making sure each wing is covered. Save the leftover sauce for dip.
3. Cover the wings and place in the fridge for 1 hour to marinate. While the wings are marinating, let's prep the grill. Lightly spray the grill with non-stick baking spray so the wings don't stick. Heat barbecue to 400°F.
4. Once wings are finished marinating, remove from the fridge and place on the barbecue. Cook the chicken wings for 20 minutes turning every 5 minutes and brushing with the leftover marinade. Once wings are done, serve immediately. Enjoy!