



WILD BLUEBERRY CHIPOTLE BBQ GRILLED CHICKEN WINGS



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

DAIRY FREE

INGREDIENTS:

½ Cup Crofter's Organic Just Fruit Wild Blueberry Fruit Spread

6 Tbsp Unsalted Butter (Melted)

¼ Cup Maple Syrup

1/3 Cup Chili Crunch Oil

1 Tsp Smoked Paprika

½ Tsp Kosher Salt

2 Tbsp Olive Oil

1 Tsp Salt

1 Tsp Pepper

24 Chicken Wings

Sesame Seeds (Garnish)

DIRECTIONS:

1. In a medium sauce pot, combine the Crofter's Organic Just Fruit Wild Blueberry Fruit Spread, melted unsalted butter, maple syrup, crunchy chili oil, smoked paprika, and ½ Tsp of kosher salt. Whisk together until smooth. Bring to a boil then, reduce the heat and simmer for 5 minutes. Set aside.
2. Next in a medium bowl, toss the chicken wings in olive oil, salt, and pepper. Make sure to get the wings evenly coated. Now add in ¼ of the Wild Blueberry sauce and again stir to coat. Set remainder sauce aside to use when grilling. Place in the fridge for 1 hour to marinate.
3. While the chicken wings are marinating, prepare the barbecue. Preheat the grill to 450°F and lightly coat the grill with non-stick cooking spray. After the chicken wings are done marinating, remove from the fridge and place directly on the grill.
4. Cook the chicken wings for 20 minutes and flip every 5 minutes or so, brushing with the extra sauce. Once done, remove from the grill and garnish with some sesame seeds. Serve right away. Enjoy!