



PB&J FLYING PIG WINGS

These golden pork wings are going to fly off plates. Glazed with deeply flavorful peanut butter sauce and finished with sweet-hot gochujang jelly.

Jif That Dish™ GRAND PRIZE WINNER.

Servings: 2

Ingredients

PEANUT BUTTER GLAZE:

- 1 cup Jif® Creamy Peanut Butter
- 6 tablespoons lime juice, fresh
- 3 tablespoons soy sauce
- 2 tablespoons Smucker's® Pure Honey
- 2 tablespoons sriracha sauce
- 2 cloves garlic, minced
- 1 teaspoon ginger, minced
- 1 teaspoon lemongrass, minced

JELLY SAUCE:

- ½ cup Smucker's® Strawberry Jam
- ¼ cup gochujang (Korean red chili paste)

PORK WINGS:

- 6 4-ounce pork wings
- sliced green onions
- chopped dry roasted peanuts
- cilantro leaves

Directions

1. Combine glaze ingredients in a small bowl, set aside for later use.
2. Combine jam with gochujang in a small saucepan. Gently heat mixture over a low flame. Thin the sauce mixture, if necessary, with a little water.
3. Roast pork wings on a baking pan in a preheated 375°F oven until they begin to brown. Remove from oven, coat all sides with peanut butter glaze, and return to the oven until golden brown.
4. For plating: arrange three pork wings in a teepee style onto serving plates. Drizzle pork wings with strawberry gochujang sauce. Garnish with green onions, chopped peanuts and cilantro leaves.