

RASPBERRY CHIPOTLE WINGS

All kinds of good. Crispy wings glazed in a sweet & spicy chipotle hot sauce blended with a sweet raspberry preserve.

Servings: 1



Ingredients

2¼ pounds chicken wings

1 teaspoon kosher salt

1 cup Dickenson's® Raspberry Preserves

5 ounces chipotle hot sauce

1 tablespoon butter

Directions

1. Deep fry chicken wings in a fryer set to 375°F for 12 minutes, moving the wings every few minutes.
2. Once cooked, remove from oil and season with salt by tossing the wings in a large bowl.
3. For the sauce, add raspberry preserves and chipotle hot sauce to a small sauce pot. Whisk over a medium heat to combine.
4. Once warm, stir in butter; cook until the butter is melted.
5. Pour the raspberry chipotle wing sauce over top and toss to combine and serve.