

Hot Wings Sauce #2



Ingredients:

3 Tablespoons	Butter
¼ cup	Mango Habanero Jam
2 Tablespoons	Honey
2 Tablespoons	Flour
1 teaspoon	Garlic powder
½ teaspoon	Paprika
½ teaspoon	Chili powder
½ teaspoon	Cayenne pepper
1/8 teaspoon	Salt
1/8 teaspoon	Pepper
2 lbs.	Chicken wings or drummettes

Directions:

Preheat oven to 375 degrees F. Line baking sheet with foil and spray with cooking spray. In a bowl, mix flour, garlic powder and paprika. Add the chicken and toss to coat. Spread the chicken pieces on the baking sheet in a single layer and spray with cooking spray. Bake for about 45 minutes, turning once until brown and crispy.

In a small saucepan, melt the butter over medium heat and add the Mango Habanero Jam, chili powder, cayenne pepper, salt and pepper. Set aside, may need to re-warm for serving.

When wings are done cooking, toss the wings in the sauce mixture, transfer to a platter and serve immediately.

