

Football Season Signature Recipe

Ingredients

1 ¾ lb.	Chicken wings, separated into drums and flats
2 tsp.	Kosher salt
1 ½ tsp.	Baking powder
1 tsp.	Coriander, ground
½ tsp.	Ginger, ground
½ cup	Pepper jelly, red
1 tbsp.	Cider vinegar
1 tbsp.	Butter, unsalted

Crispy Baked Chicken Wings with Pepper Jelly Glaze

Directions

1. Preheat oven to 450° F. Pat chicken very dry with paper towels; place in a large bowl. Stir together salt, baking powder, coriander, and ginger in a small bowl. Sprinkle spice mixture over chicken; toss well to coat.
2. Arrange chicken, fatty side down, in a single layer on a rimmed baking sheet lined with parchment paper (or lined with aluminum foil and then parchment paper if you want to make clean up easier).
3. Bake in preheated oven 25 minutes. Turn chicken over; bake until well browned and crispy, 17 to 20 minutes. Remove baking sheet from oven. Drain chicken on paper towels; let stand 5 minutes.
4. Stir together jelly and vinegar in a large skillet; bring to a boil over high. Cook, stirring occasionally, until jelly melts, about 2 minutes. Add butter, and stir until butter melts, 30 seconds. Add chicken; toss well to coat, and remove from heat.
5. Serve with blue cheese dressing, kettle chips, carrot and celery sticks.