THE J.M. SMUCKER Co

Raspberry Chipotle Wings

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

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	1	N/A

Ingredients

- 2 1/4 lb. chicken wings
- 1 tsp. kosher salt
- 1 cup **Dickinson's®** Raspberry Preserves
- 5 oz. chipotle hot sauce
- 1 tbsp. 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.

Images

