



NEXT-LEVEL PB&J WINGS

A tale of two classics combined: peanut-butter-infused and jelly-coated chicken wings. This mouthwatering combination takes a sweet and salty treat to an UnJifingBelievable level.

GRAND PRIZE WINNER

by Christopher Anderson
JACK Casino
Restaurant

Servings: 4

Prep Time: 10 minutes

Cook Time: 2 hours

Ingredients

CHICKEN WINGS:

4 pounds chicken wings

2 quarts bacon fat

2 quarts No Sugar Added Jif® Peanut Butter

2 quarts chicken stock

6 ounces fresh thyme

1 cup flour

Canola oil as needed

SAUCE:

2 pounds strawberries

1 pound blackberries

1 pound raspberries

2 cups white balsamic vinegar

2 cups Smucker's® Pure Honey

1 ounce fresh basil

1/2 ounce fresh thyme, chopped

Salt (to taste)

Crushed peanuts and sliced strawberries for garnish.

Directions

1. Preheat oven to 350°F.
2. Melt and combine bacon fat, wings and peanut butter into a saucepan.
3. Put thyme on the bottom of an oven-safe pan to form a small barrier for the wings.
4. Place wings on top of the thyme, then pour the sauce onto the wings until the wings are covered in the cooking liquid. If you need more to fully coat, add more stock.
5. Wrap the top of your pan with parchment paper, then aluminum foil and place in oven for 1-2 hours, or until the chicken is almost falling off the bone.
6. Drain and cool wings.
7. To begin making the sauce, on high heat, add all berries into a sauté pan, cook until falling apart. Add balsamic, honey and salt.
8. Reduce your heat to medium and cook until the total amount of sauce in your pan has reduced by at least half.
9. In the last few minutes of cooking, add your thyme and basil.
10. Once the sauce is the consistency of warm maple syrup, pour through a fine-mesh strainer into another container and allow to cool.
11. Begin tossing your wings in flour, and deep fry them in canola oil at 350°F, just long enough to bring the temperature of the wings back to 165°F—about 5 minutes. Gently shake off wings and arrange them on a plate.
12. Drizzle berry reduction over the wings and garnish with fresh strawberry and crushed peanuts.