

## Jackie's Wings



### Ingredients:

Chicken wings, separated at joints

Jackie's Jams choice of Peach Cobbler, Spicy Raspberry, or Zippy Jalapeño

Salt & pepper to taste

### Instructions:

Preheat oven to 375.

Line baking sheet with aluminum foil paper and set a wire rack (such as a cooling rack) on top coated with olive oil or non-stick cooking spray.

Paper towel dry wings well and season with salt & pepper.

Arrange wings on the rack on top of the lined baking sheet, single layered.

Bake on center oven rack until they reach an internal temperature of 165 ~ about 35 minutes.

Remove from oven. While still hot, toss wings in a bowl with your choice of jam.

**Note:** To turn down the heat on the Zippy Jalapeño simply add a tablespoon of Triple Citrus jam or Blood Orange Marmalade.

By Chef Dave Baron of Jackie's Jams

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