

Blackberry Honey Wings

8 lbs of Chicken Wings

1 tsp. Kosher Salt

1 Stick Butter

1 C Blackberry Berry Wine Spread (Damn Yankee Catering)

½ tsp Ground Ginger

2 T Worcestershire Sauce

1 T Olive Oil

½ tsp Black Pepper

½ C Funny Farm Apiary Honey

½ tsp Cayenne Pepper

¼ C Cayenne Pepper Sauce (Franks)

Line 2 baking sheets with tinfoil and wire racks. Preheat oven to 400°. Drizzle wings with olive oil, salt & pepper. Toss to coat. Arrange wings on wire rack in a single layer skin side up and place in heated oven. Set timer for 45 min, rotate the pan half way through baking time. Make sauce while wings are in oven. Combine butter, honey, blackberry wine spread, ginger, cayenne, Worcestershire and hot sauce in a small pan. Cook on medium heat, whisk often until the butter melts. Turn heat down to low and let the sauce simmer. Whisking occasionally, until the wings are cooked through. When wings are done cooking place cooked wings in a large bowl pour sauce over wings and toss to coat. Spray the racks with nonstick spray put wings on racks and bake for another 10 min. or until sauce caramelizes.