

Black Garlic Butter

Wings

Ingredients:

- 1 tsp salt
- 1/2 cup unsalted butter
- 10 cloves PW Farm Black Garlic minced
- 2 1/2 lbs chicken wings



Instructions:

1. Preheat oven to 325 F. Heat butter in a small sauce pan over low heat. add minced garlic to the butter, stir. Bring butter and black garlic to a light boil, reduce heat and simmer for 3 minutes, puree and reserve.
2. Add 1 teaspoon salt to saucepan, pour butter-black garlic, salt mixture over wings toss to coat. Bake at 325 F for 50-60 minutes