



TANTALIZING TAILGATE GRILLED CHICKEN WINGS

(courtesy of the National Honey Board)

- 2 cups prepared barbecue sauce
- 1/2 cup Mc Lure's Blueberry Honey
- 1 tbsp minced chipotle pepper in adobo sauce
- 1 tsp minced garlic
- 1/2 cup raspberry syrup
- 3 tbsp unsalted butter
- 36 chicken wings
- 2 tsp kosher salt
- 2 tsp fresh cracked pepper
- Chopped cilantro for garnish
- Raspberries for garnish:

Preheat grill to medium-high heat. In medium saucepan add the barbecue sauce, Mc

Lure's Blueberry honey, peppers, garlic, raspberry sauce and butter. Mix to combine and warm over the grill or oven stirring occasionally. In the meantime, fold the wing tips under the wing in the shape of a triangle. Evenly sprinkle both sides with the salt and pepper. Place on the grill and cook about 12-16 minutes, turning and basting often with the warmed sauce mixture. Juices should run clear when done.

Serve garnished with cilantro and raspberries if desired.

Makes 12 servings