



Habanero Hot Wings

A little bit sweet and a little bit spicy, these flavorful wings, made with Fine Vines® Habanero Heat Artisanal Ketchup, pack the perfect punch for any party. To kick up the heat, use more hot sauce.

Serves: 4

Total Time: 30 minutes

Ingredients

2 pounds chicken wings
your favorite dry rub seasoning
3 tablespoons Fine Vines® Habanero Heat Artisanal Ketchup*
5 tablespoons hot sauce
2 tablespoons unsalted butter
blue cheese dressing
celery and carrots

Preparation

Preheat oven to 425 degrees. Season wings liberally with poultry rub (or simply salt, pepper, and garlic powder). Place in single layer on large baking sheet lined with foil. Bake for 30 minutes, flipping wings halfway through.

Meanwhile, combine Fine Vines® Habanero Heat Artisanal Ketchup, hot sauce, and butter in small sauce pan. Bring to simmer and turn off heat.

Remove wings from oven and toss with wing sauce. Return to oven and cook for additional five minutes. Serve with blue cheese dressing, celery, and carrots.

**Other recommended flavors of Fine Vines Artisanal Ketchup: Thai Ginger, Grill Smoke*

Find more recipes at FineVinesKetchup.com