

## **SWEET & SPICY CHICKEN WINGS**

- 3 lb bag frozen chicken wings
- salt & pepper
- ½ jar **TSG Sweet & Spicy Pepper Jelly**
- 1 bunch scallions, sliced into thin rings

1. Season wings with salt & pepper, as desired.
2. Grill over Medium heat until cooked throughout and internal temperature reaches 165°.
3. In large bowl, mix Sweet & Spicy Pepper Jelly with 2 Tbsp hot tap water and sliced scallions. Toss grilled wings with sauce in bowl to thoroughly coat.
4. Allow to cool 10 minutes before serving.