

Gringo Jack's

Maple Chipotle BBQ Wings

Killer wings for your Super Bowl Party

Ingredients

3 pounds chicken wings

1-1/2 teaspoons kosher salt

1/2 teaspoon black pepper

1 bottle Gringo Jack's Vermont Maple BBQ Sauce

1/2 bottle Gringo Jack's Chipotle Glaze.

Instructions

Preheat oven to 400. Season the wings with salt and pepper.

Bake the wings, flipping occasionally, until they are golden brown, crispy and completely cooked through, about 20 minutes.

While the wings are cooking, make the sauce. Combine the BBQ sauce and Chipotle Glaze in a large bowl mix thoroughly.

Dip the cooked wings in the sauce and serve immediately.