

5 Pepper Jam

INGREDIENTS: Variety of peppers. Non GMO Cane Sugar, V

Perfect addition to your charcuterie board. It pairs well with goat cheese brie or cheddar. Remove lid and warm it 15-30 seconds in the microwave and pour over a block of cream cheese. Serve with crackers for an easy and colorful presentation. Spread a little on your grilled cheese for a gourmet twist. Five pepper jam is a great glaze for pork chops or can be used in stir fry.

5 Pepper Jam Glazed Chicken Wings

- 2 lbs chicken wings
- 1 jar pepper jam
- 1/4 cup soy sauce
- 2 tablespoons Dijon mustard
- 2 cloves garlic, minced
- 1 teaspoon grated ginger
- Salt and pepper to taste
- Sesame seeds and chopped green onions for garnish.



Instructions:

1. Preheat Oven:

- Preheat the oven to 400°F (200°C).

2. Prepare Glaze:

- In a saucepan, combine pepper jam, soy sauce, Dijon mustard, garlic, and ginger.
- Simmer over medium heat until the jam is melted and the sauce has thickened slightly.
- Season with salt and pepper to taste.

3. Coat Chicken Wings:

- Toss the chicken wings with half of the glaze in a large bowl until evenly coated.

4. Bake Wings:

- Place the coated wings on a baking sheet lined with parchment paper.
- Bake for 40-45 minutes or until the wings are golden brown and crispy.

5. Glaze and Serve:

- Brush the remaining glaze over the wings during the last 10 minutes of baking.
- Once done, garnish with sesame seeds and chopped green onions. Serve hot and enjoy!