

***Baked Chicken Wings with Nonni's Pepper Jelly Glaze by Bob and Debi Schiavone (MCFM vendor Nonni's Gourmet Kitchen)***

Heat up your gathering with crispy chicken wings finished with a Nonni's Rojo Caliente red pepper jelly glaze. Serves 4. Active 10 minutes. Total time one hour.

**Ingredients:**

1 ¾ lb Chicken wings separated into drumettes and flat wing  
2 tsp Kosher salt  
1.5 tsp Baking powder  
1/2 tsp Ground ginger  
1 tsp Ground coriander  
½ cup Nonni's Rojo Caliente red pepper jelly  
1Tbsp Apple cider vinegar  
1Tbsp Unsalted butter

**Directions:**

1. Preheat oven to 450 degrees F. Pat chicken dry with paper towels and place in a large bowl. Stir together salt, baking powder, coriander and ginger in a small bowl. Sprinkle spices over chicken and toss to coat. Place chicken fatty side down in a single layer on a rimmed baking sheet lined with parchment paper.
2. Bake in preheated oven 25 minutes. Turn chicken over and bake until well browned and crispy, 17 to 20 minutes. Remove chicken from oven and drain on paper towels. Cool 5 minutes.
3. Stir together jelly and vinegar in a large skillet; bring to a boil over high. Cook, stirring occasionally, until jelly melts, about 2 minutes. Add butter and stir until butter melts (30 seconds). Add chicken toss well to coat, and remove from heat.

