

INGREDIENTS

- 1 lb chicken wings (sections)
- 2 tbsps Feisty Flavors All-Purpose Seasoning
- 1/2 bottle Feisty Flavors Sorrel Glaze

INSTRUCTIONS

1. Wash wings if you're into it!
2. Add wings to medium bowl and add Feisty Flavors All-Purpose Seasoning. Massage in.
3. Cook according to preference.
4. Heat Sorrel Glaze in skillet on medium high heat until it starts to bubble. Be careful not to let it burn.
5. Add wings and toss around in glaze until covered in sauce.
6. Remove from heat and serve.



Sorrel Wings



4 servings



15-30 minutes

Sorrel isn't just for drinking! This recipe for sorrel-glazed chicken wings involves marinating wings with herbs, roasting or frying them. The wings are then coated with our sweet and savory glaze. Garnish with scallions for color contrast. Serve with sides like fries, veggies or rice and peas for a flavorful experience.

NOTES

To Bake-Add 1 tsp of aluminum free baking powder when seasoning wings. Bake at 400 degrees for 25 minutes or until wings are crispy and 165 degrees internal temp.

To Fry- Deep fry wings for about 12 minutes or until golden brown and 165 degrees internal temp.