

Spicy Sweet Sticky Wings with Crispy Rings

Recipe courtesy Sandra Lee 2009



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| Prep Time: | 20 min | Level: | Serves: |
| Inactive Prep Time: | – | Easy | 4 servings |
| Cook Time: | 35 min | | |

Ingredients

For Chicken Wings:

2 pounds chicken wings
Salt and freshly ground black pepper
1/2 cup orange marmalade
1 tablespoon poultry seasoning
2 tablespoons chili sauce

For Onions Rings:

3 medium yellow onions, cut into 1/4-inch slices
1/2 cup buttermilk
1/2 cup cornmeal
1/2 cup all-purpose flour
1 teaspoon paprika
2 cups canola oil
Salt and fresh ground black pepper

Directions

For Chicken Wings:

Preheat oven to 375 degrees F.

Place the wings onto a nonstick baking sheet and season with salt and pepper. Cover with foil and bake 30 minutes.

In a large measuring cup whisk together orange marmalade, poultry seasoning and chili sauce and set aside.

Remove chicken from oven and turn oven to broil. Remove foil and pour sauce over top of wings making sure they are thoroughly coated. Place back in oven and broil for 5 minutes. Keep an eye on them to make sure the sauce does not burn.

For Onion Rings:

Combine sliced onions and buttermilk in a large bowl. Toss to coat and let soak for 5 minutes.

Pour oil into large skillet over medium heat and heat to 375 degrees F.

Mix flour, cornmeal and paprika in a baking dish. Drain onion rings. Working in batches, add a few onion rings to flour mixture at time and turn to coat. Add to the hot oil and fry until golden brown, about 2 minutes. Drain on a brown paper bag or paper towels. Sprinkle with salt and pepper and serve.

If not serving immediately the rings can be held in a 250 degrees F oven for up to 15 minutes.

