

Donna's Tequila Wings Baked

WINGS

12	Wing Pieces	3 TB	Fresh Lime juice
1	TB	1 TB	Tequila
	Tequila - use the good stuff	1 clove	Chopped Garlic
1/2	tsp	1 tsp	Agave Nectar
1/4	tsp	1 large	Chipotle Pepper (in Adobo Sauce)
	Fresh ground pepper	2 tsp	Adobo Sauce.

SAUCE

1	tsp	Lime Zest
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WINGS

- 1 Toss wings with ingredients and let sit on counter for 1/2 an hour to come to room temp.
- 2 Preheat oven to 350°. Line a baking sheet with foil and parchment (they really stick if you don't)
- 3 Spread wings on baking sheet and bake for an hour turning half way through. Bake until golden.

SAUCE

- 1 Blend sauce ingredients in a blender until smooth. In a large bowl toss the cooked wings in the sauce - cover and let sit 30 minutes to blend, tossing again after 15 minutes. If they have cooled down you could reheat a little in a lower oven temp.
- 2 Serve with a Blue Cheese Dressing Dip

Degree of Difficulty

Degree of Difficulty: Moderately difficult

Source

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Source: Out of My Head! from my sister Donna Boon

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