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Baked Blackberry Mustard Wing Recipe

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BAKED BLACKBERRY MUSTARD WING RECIPE

Ingredients

- Cherchies® Garlic and Herb No- Salt Seasoning (enough to coat both sides of wings)
- 1 teaspoon (tsp) ground pepper
- 1/2 cup red wine (Merlot- don't forget to pour some extra for yourself:)
- 1/2 cup soy sauce
- 1 Tablespoon (Tbsp) Cherchies® Champagne Mustard or Cherchies® Cranberry Mustard
- 1 Tablespoon (Tbsp) (more for desired heat level) Sriracha hot sauce
- 1/2 cup balsamic vinegar
- 1 Tablespoon (Tbsp) thyme
- 1/4 cup Cherchies® Seedless Blackberry Preserves

Preparation

1. For the marinade, in a resealable plastic bag, add the following: red wine, soy sauce, Champagne Mustard, Sriracha hot sauce, and balsamic vinegar. Mix together. Add the chicken to the bag and marinate in the refrigerator for at least 6 hours (overnight...even better).
2. After wings have marinated, remove the wings from the plastic bag and generously season both sides of the chicken wings with olive oil, Cherchies® Garlic 'n Herb No-Salt Seasoning and pepper and place the wings in a shallow pan. Brush chicken with the marinade, reserving remaining marinade for a sauce pan.
3. Bake wings at 350 degrees for about 40 minutes or until done (sizzling and "fork tender"). Meanwhile, prepare the glaze. Add marinade to a saucepan. Remove 1/2 cup of the marinade and add to a small bowl with 1 teaspoon of cornstarch and mix together. Add cornstarch mixture back to saucepan. Add Blackberry Preserves and Thyme to the saucepan.
4. Bring marinade up to a boil (this is important since the marinade was used with raw chicken), and continue to boil, stirring occasionally, until glaze has reduced in half and thickened (about 15-20 minutes). Baste the wings halfway through cooking with the glaze.
5. When wings are done, feel free to garnish with scallions (chopped green part of green onions), but this is optional. Pair this recipe with our Strawberry Spinach Salad, and you have yourself a meal!
6. Oh my goodness, my mouth is already salivating! Enjoy my wing-loving friends!



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