

MARLOWE'S ORIGINAL HABANERO PEACH CHICKEN WINGS

INGREDIENTS

WINGS

- 3 lbs. chicken wings, split, tips removed
- 2 tbsp. baking powder
- $\frac{3}{4}$ tsp. kosher salt
- $\frac{1}{2}$ tsp. black pepper
- 1 tsp. garlic powder
- 1 tsp. onion powder

SAUCE

- $\frac{1}{2}$ cup [Marlowe's Original Habanero Peach Hot Sauce](#)
- 4 tbsp. melted butter

BEGIN THE FUN

1. Preheat oven to 425°, line a half-sheet baking pan with aluminum foil and place a wire baking rack on top. Spray with nonstick cooking spray.
2. Pat wings dry with paper towels. Make sure to remove as much moisture as possible.
3. Combine the dry ingredients in a gallon-size Ziploc bag.
4. Toss wings in mixture 10 at a time, making sure they are fully coated.
5. Arrange wings skin side up on the wire baking rack, making sure they are not touching.
6. Bake in center of oven for 1 hour, turning every 20 minutes to ensure even cooking. Cook times may vary depending on the size of the wings. Make sure the internal temperature reaches 165°.
7. Remove from oven and let rest for about 5 minutes, in the meantime make the sauce to coat.
8. Make the sauce to coat: melt butter in a large bowl, add Marlowe's Original Habanero Peach Hot Sauce. Stir until blended.
9. Toss wings until coated in sauce. Enjoy with Marlowe's Habanero Peach Ranch or your favorite dipping sauce.

FEATURED IN
ENJOY
CHEROKEE
MAGAZINE
JANUARY/
FEBRUARY
2024

ENJOYCHEROKEE.COM