

Drunken Jerk Wings with Raspberry Glaze

Ingredients

Wings

- 2 pounds chicken wings (no tips)
- 1 cup Secret Aardvark Drunken Jerk Sauce

- Place in gallon zip lock bag, mix and marinate 4 -24 hours in refrigerator.

Raspberry Glaze

- 2 tablespoons butter or margarine
- ½ medium-size sweet onion, diced

- ½ (18-ounce) jar raspberry preserves
- ½ cup Secret Aardvark Drunken Jerk Sauce

- 1 tablespoon olive oil

- 2 tablespoons dry red wine

- 1 ½teaspoons red wine vinegar

- 1 tablespoon lemon juice

Preparation

For raspberry glaze:

Melt butter in a saucepan over medium-high heat; add onion, and sauté until tender. Stir in preserves, Drunken Jerk sauce, and olive oil; cook, stirring often, 5 minutes or until preserves are melted. Stir in wine and vinegar. Bring to a boil; reduce heat, and simmer 15 minutes. Add lemon juice.

For wings:

Spray sheet pan with nonstick cooking spray. Pour wings on sheet pan and spread evenly. Broil on high for 15 – 20 minutes or until brown turning the wings over once. Brush wings generously with raspberry glaze and return to broiler for 5 minutes