THE J.M. SMUCKER Co

PB&J Flying Pig Wings

These golden pork wings are going to fly off plates. Glazed with deeply flavorful peanut butter sauce and finished with sweet-hot gochujang jelly.

Jif That Dish™ GRAND PRIZE WINNER.

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	2	N/A

Ingredients

- **Peanut Butter Glaze:**
- 1 cup **Jif®** Creamy Peanut Butter
- 6 tbsp. lime juice, fresh
- 3 tbsp. soy sauce
- 2 tbsp. **Smucker's®** Pure Honey
- 2 tbsp. sriracha sauce
- 2 cloves garlic, minced
- 1 tsp. ginger, minced
- 1 tsp. lemongrass, minced
- **Jelly Sauce:**
- 1/2 cup **Smucker's** Strawberry Jam
- 1/4 cup gochujang (Korean red chili paste)
- **Pork Wings:**
- 6 4-oz. pork wings
- sliced green onions
- chopped dry roasted peanuts
- cilantro leaves

Directions

1. Combine glaze ingredients in a small bowl, set aside for later use.
2. Combine jam with gochujang in a small saucepan. Gently heat mixture over a low flame. Thin the sauce mixture, if necessary, with a little water.
3. Roast pork wings on a baking pan in a preheated 375°F oven until they begin to brown. Remove from oven, coat all sides with peanut butter glaze, and return to the oven until golden brown.
4. For plating: arrange three pork wings in a teepee style onto serving plates. Drizzle pork wings with strawberry gochujang sauce. Garnish with green onions, chopped peanuts and cilantro leaves.

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