THE J.M. SMUCKER Co

Next-Level PB&J Wings

A tale of two classics combined: peanut-butter-infused and jelly-coated chicken wings. This mouthwatering combination takes a sweet and salty treat to an UnJifingBelievable level.

GRAND PRIZE WINNER

by Christopher Anderson
JACK Casino
Restaurant

Prep Time	Cook Time	Serves	Difficulty
10 mins	2 hrs	4	N/A

Ingredients

- **Chicken Wings:**
- 4 lb. chicken wings
- 2 qt. bacon fat
- 2 qt. No Sugar Added **Jif®** Peanut Butter
- 2 qt. chicken stock
- 6 oz. fresh thyme
- 1 cup flour
- Canola oil as needed
- **Sauce:**
- 2 lb. strawberries
- 1 lb. blackberries
- 1 lb. raspberries
- 2 cups white balsamic vinegar
- 2 cups **Smucker's®** Pure Honey
- 1 oz. fresh basil
- 1/2 oz. fresh thyme, chopped
- Salt (to taste)
- Crushed peanuts and sliced strawberries for garnish.

Directions

Step 1: Preheat oven to 350°F.

Step 2: Melt and combine bacon fat, wings and peanut butter into a saucepan.

Step 3: Put thyme on the bottom of an oven-safe pan to form a small barrier for the wings.

Step 4: Place wings on top of the thyme, then pour the sauce onto the wings until the wings are covered in the cooking liquid. If you need more to fully coat, add more stock.

Step 5: Wrap the top of your pan with parchment paper, then aluminum foil and place in oven for 1-2 hours, or until the chicken is almost falling off the bone.

Step 6: Drain and cool wings.

Step 7: To begin making the sauce, on high heat, add all berries into a sauté pan, cook until falling apart. Add balsamic, honey and salt.

Step 8: Reduce your heat to medium and cook until the total amount of sauce in your pan has reduced by at least half.

Step 9: In the last few minutes of cooking, add your thyme and basil.

Step 10: Once the sauce is the consistency of warm maple syrup, pour through a fine-mesh strainer into another

container and allow to cool.

Step 11: Begin tossing your wings in flour, and deep fry them in canola oil at 350°F, just long enough to bring the temperature of the wings back to 165°F—about 5 minutes.

Step 12: Gently shake off wings and arrange them on a plate.

Step 13: Drizzle berry reduction over the wings and garnish with fresh strawberry and crushed peanuts.

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