



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Chipotle Hot Wings

If hot wings are your thing, then you'll love this version that's all spiced up with three of our zesty products. When we've got friends out for an evening of good grilled foods and everyone is sitting around the barbecue pavilion, we like to throw a bunch of these wings on the grill and cook 'em up for folks to nibble on while the rest of the meal cooks on the pit. But they'd be just as delicious as finger food for an indoor party too!

Serves 4 to 6 as finger food.

2 pounds chicken wings, cut into two pieces, wing tips discarded or saved  
for making chicken stock

1 pkg. **Fredericksburg Farms East Texas Rib Rub**

Olive oil

1-2/3 cups **Fredericksburg Farms Honey Red Grilling Glaze**

1/3 cup **Fredericksburg Farms Chipotle Pepper Sauce**

4 tablespoons (1/2 stick) unsalted butter

2 tablespoons toasted sesame seeds

1/3 cup rice vinegar

1/3 cup bottled Teriyaki Sauce

3 tablespoons sesame oil

Preheat gas char grill to medium or build a hardwood charcoal fire and allow it to cook down until coals are glowing red covered by a layer of white ash.

Combine the **Fredericksburg Farms East Texas Rib Rub** in a small bowl with just enough olive oil to make a paste. Slather the paste all over the chicken wings, coating well. Grill the wings, turning often, until they are cooked through. Preheat oven to 375 degrees.

While wings are grilling combine all of the remaining ingredients in a heavy-bottomed saucepan over medium heat. Cook, whisking often, until mixture is smooth and hot. Remove the wings from the grill and transfer to a large bowl. Pour the sauce over the wings, tossing to coat all wings thoroughly, Transfer

wings to a baking dish large enough to accommodate them in a single layer. Bake in preheated oven for 5 minutes, or until the sauce has formed a deeply-colored, sticky glaze. Serve hot with lots of napkins!