

RED EARTH  
BREAK  
FAST  
MARMALADE



RED EARTH MARMALADE

IS NOT JUST FOR BREAKFAST!  
CHECK OUT OUR SAVOURY IDEAS  
ON HOW TO USE THIS DELICIOUS  
MARMALADE IN YOUR KITCHEN.



OUR MARMALADE ADDS  
DELICIOUS CITRUSY SWEETNESS  
TO ALL KINDS OF  
ROASTED & GRILLED MEATS.



THE ORANGES IN OUR MARMALADE PAIR  
WONDERFULLY WITH THE SOY SAUCE IN THIS RECIPE,  
CREATING A FINGER-LICKING GOOD GLAZE THAT  
YOU WILL NEED PLENTY OF NAPKINS FOR !

## MARMALADE SOY CHICKEN WINGS

### *Ingredients*

- 24 Chicken Wings
- 1/2 Cup *Red Earth's Breakfast Marmalade*
- 2 tbsp Rice Vinegar
- 1 tbsp Low Sodium Soy Sauce
- 1 tbsp Minced Garlic
- 1 tbsp Lime Juice
- 1/4 tsp Cayenne Pepper



### *Method*

1. Preheat oven to 220°C
2. Mix together *Red Earth's Breakfast Marmalade*, vinegar, soy sauce, minced garlic, lime juice and cayenne. Place marinade and wings in a plastic bag & seal. Coat evenly by shaking the wings around in the bag and marinate wings in the fridge for at least 1 hour or preferably overnight.
3. Spray a baking pan with vegetable oil and spread wings evenly on a tray, careful not to pour out all the marinade.
4. Pour left over marinade into a saucepan and bring to the boil. Gently boil for a few minutes and use for basting wings.
5. Roast wings until the skin is crispy, roughly about 40-50 minutes. Baste after 15 minutes and 3 more times until chicken is fully cooked through. The juices will run clear when pierced.
6. Remove from oven & serve!