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We Dat Wings

Just in time for Super Bowl 2010 and named in response to the New Orleans chant "Who dat? Who dat? Who dat say dey gonna beat dem Saints? Who dat? Who dat?"--these chicken wings tossed liberally with homemade hot pepper jelly, butter, and just a dash or two of Indiana hot sauce will have even the most diehard Saints fans saying "GO COLTS!"

10 chicken wings, separated at joints with tips removed and discarded (or saved in the freezer for chicken stock)
1 tablespoon butter
1/4 cup your favorite Indiana hot pepper jelly
Your favorite Indiana hot sauce to taste

Preheat oven to 450 degrees.

Line a large baking sheet with no-stick foil or parchment paper.

Arrange the chicken in a single layer on the lined baking sheet.

Bake for 20 minutes, turn the chicken over, and bake for another 20 minutes. Test for doneness and bake a few more minutes if necessary.

While the chicken is baking, place the butter in an deep microwaveable bowl and microwave for 2 minutes at 30% power or until the butter is melted.

Add the hot pepper jelly to the melted butter and stir to combine. Add hot sauce to taste.

When the chicken is finished baking, place it in a large heatproof bowl and pour the butter and hot pepper jelly sauce over it. Toss to evenly coat the wings.

Serve (with plenty of napkins) immediately.

Serves 2 as a snack.

Victoria Wesseler

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