



## CHICKEN WINGS – 3 WAYS

3 pounds chicken wingettes (18 to 20)  
2 Tbsp vegetable oil  
salt and pepper

1. Heat oven to 425°F.
2. Brush chicken wings with oil, place on baking pan. Bake in 425°F oven until no longer pink in the center, 18 to 20 minutes. Season with salt and pepper. Prepare as directed below for Asian Wings, Raspberry Pecan Wings or Maple Dijon Wings.

**Makes 8 to 10 appetizer servings.**

**Asian Wings:** Drizzle cooked chicken wings with 3/4 cup TSG Peanut Ginger Sauce; toss to coat. Garnish with 2 Tbsp toasted sesame seeds.

**Raspberry Pecan Wings:** Drizzle cooked chicken wings with 3/4 cup TSG Raspberry Grilling Sauce; toss to coat. Garnish with 2 Tbsp chopped toasted pecans.

**Maple Dijon Wings:** Drizzle cooked chicken wings with 3/4 cup TSG Vermont Maple Dijon Grilling Sauce; toss to coat. Garnish with 2 Tbsp finely chopped green onion.