

## Blueberry Party Wings

<b>Chicken Wing Ingredients:</b>	<b>Chipotle BBQ Sauce Ingredients:</b>	1/8 tsp. nutmeg
4-8 lbs chicken drumettes/wings	1 Tbls. Vegetable oil	1/8 tsp. cinnamon
½ cup all-purpose flour	6 shallots, sliced OR a small onion, sliced	3 cups frozen blueberries
¼ cup cornstarch	2 cloves garlic, minced	¼ cup maple syrup
2 tsp. salt	1 tsp. fresh ginger, minced	¼ cup molasses
1 tsp. garlic powder	1 Tbls. Dijon mustard	3 Tbls. apple cider vinegar
½ tsp. black pepper	1 tsp. chili powder	1 Tbls. Worcestershire sauce
	1 tsp. cumin	1 Tbls. ketchup
	1 tsp. paprika	
	1/8 tsp. allspice	
		<b>To finish:</b>
		<b>1-2 Chipotle peppers from can</b>

1. Preheat oven to 500 degrees with the oven rack set in the upper middle level.
2. In a wide, shallow, bowl whisk together the flour, cornstarch, salt, garlic powder and black pepper.
3. Coat each wing with the flour mixture and place them on a lightly greased rimmed baking sheet. Spray wings with cooking spray; bake for 25 minutes.
4. In the meantime, heat a pan over medium high heat. Add vegetable oil. When the pan is hot, fry the shallots or onion until lightly browned. Add garlic and ginger, frying until they turn brown.
5. Add the rest of the ingredients for the sauce (except the chipotle pepper, salt & black pepper); bring to a boil.
6. Turn heat to low and simmer covered for 10-12 minutes. Set aside.
7. Once mixture has cooled, pour it into a blender along with the chipotle pepper. Blend until smooth.
8. If sauce is too thick, add a touch of water. Season with salt & black pepper.
9. Remove wings from oven & toss with sauce. Serve immediately.

Source: Ai Ping Sia "Curious Nut" Blog via the U.S. Highbush Blueberry Council