

SWEET & SPICY WINGS

30 chicken wings

3 Tbsp. Olive Oil

1 tsp. Sunset Seasoned Salt

1 Tbsp. **The Ultimate Chicken Seasoning Blend**

2 tsp. Red Pepper Flakes

½ cup Apricot & Maple Sweet Pepper Jelly

¼ Cup orange juice

Preheat the oven to 375°F. In a large zip lock bag place chicken wings, add oil and seasonings. Massage until evenly coated. Line a large baking sheet with foil and spray with cooking spray. Arrange the chicken in an even layer on prepared baking sheet and bake in the preheated oven for 25 minutes. Mix

Apricot Maple & Sweet Pepper Jelly and Orange juice. Brush over wings and continue baking for 15 minutes, until cooked through.

