

# MANGO PEPPER JELLY BBQ HOT WINGS

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8 chicken wings, whole (or 16 wing sections)  
1 cup zesty Italian salad dressing  
1/4 cup + 2 T hot dry rub BBQ seasoning  
1/4 cup mango pepper jelly  
2 T butter, unsalted  
Canola oil cooking spray



Cut the tips off of the wings then cut them into sections, removing any excess skin and fat. Put the wings and salad dressing in a gallon-size zip-top bag and turn the wings around so that they are all coated. Seal the bag, removing the excess air and refrigerate 4 hours. Drain as much of the dressing as you can from the bag (or move the wings to a new bag), and add 1/4 cup dry rub BBQ seasoning. Turn the wings around in the bag so that they are all coated, and refrigerate 1 additional hour.

Start your grill and prepare for indirect cooking over medium heat (325-350 degrees). Put the remaining 2 T of dry rub BBQ seasoning in a shaker. Cook the wings indirect for 20 minutes, then flip them, spray them with a light mist of canola spray, and dust them lightly with the seasoning. Cook 15 minutes more, then repeat the flip, mist and dust process three more times, every 15 minutes.

Combine the mango pepper jelly and butter in a medium microwave-safe bowl and microwave until the butter is melted, then whisk well to combine and create a glaze.

Coat each wing with the glaze and cook 10 more minutes.

Glaze each wing again and remove them from the grill to a platter. Serves 4.

