



## **Peanut Butter & Jelly Wings**

**Yields:** 3 Adult Servings or 6 Kid Servings

**Total Time:** 30 Minutes

In the Spatchcock Family, Alex's daughter and our favorite co-star, Amelia, always asks for chicken wings at her birthday party, and we do it up, because when a Queen asks for things, ya just plain gotta deliver. We like to mix and match flavors, and we thought pairing it with another kid favorite, peanut butter and jelly, would bring it to the next level, and it really delivers, baby. Perfect to keep kids and adults guessing, the flavor profile is a certified knockout. Salty, creamy peanut butter, some sweetness from the jelly, and the crisp on a fried wing just does things right, and if you wanna keep the kids in control, you gotta do a lot of things right (and you need a little luck too, let's face it). Fire up these beauties, and you're in good shape!

### *Ingredients*

- 2-3 lbs (2-3 dozen) chicken wing portions, flappers discarded
- 1 C Peanut butter & jelly sauce (ingredients/directions below)
- ½ C bleu cheese for dipping (ingredients/directions below)
- Chopped fresh green onions for garnish
- Chopped peanuts for garnish
- Peanut oil (be careful if you have peeps with peanut allergies for this whole dish)

### *Ingredients for Peanut Butter & Jelly Sauce*

- ¾ C Cream peanut butter
- 1 Tbsp Lime juice (the juice of two limes)
- 1 C Grape jelly
- ¼ C Apple cider vinegar
- 1 ½ Tbsp sriracha
- 1 tsp Freshly grated ginger

### *Directions for Peanut Butter & Jelly Sauce*

- In a small saucepan over medium heat, mix all the ingredients together until smooth and evenly mixed



*Ingredients for Chunky Blue Cheese Dressing (this is courtesy of Mason Hereford and the Turkey and the Wolf Cookbook)*

- 10 oz (or 1 ¼ C) of blue cheese crumbles
- 1 C Mayo
- ½ C Sour cream
- ¼ C Buttermilk
- 1 Tbsp fresh lemon juice
- 1 Tbsp poppy seeds
- 1 ½ tsp hot sauce (like a tabasco)
- 1 ½ tsp garlic powder
- 1 ¼ tsp onion powder
- 1 tsp freshly ground black pepper
- ½ tsp celery salt
- ½ tsp celery seed
- Kosher salt to taste

*Directions for Chunky Blue Cheese Dressing*

- In a large glass mixing bowl, mix everything together
- Take a taste, and if you need to add more salt or lemon juice, go for it
- (This will stay in your fridge for a week)

*Directions*

- Bring your oil to 375 degrees
- Lower the wings, 12 at a time, into the oil
- Fry for 7-10 minutes until golden brown and crispy
- Take the wings out of the fryer, and salt immediately
- Toss the wings in the glaze
- Top with peanuts and green onions
- Dip in blue cheese and party up