

Honey Barbecue Chicken Wings



INGREDIENTS:

1 BAG OF FROZEN CHICKEN WINGS (18 COUNT)

SAUCE INGREDIENTS:

1 CUP CATSUP

1/4 CUP SORGHUM

1/4 CUP HONEY

1/3 CUP OF WHITE VINEGAR

1 TSP LIQUID SMOKE

1/2 TSP KOSHER SALT

1/2 TSP BLACK PEPPER

1/4 TSP CAYENNE PEPPER

1/4 TSP CHILI POWDER

1/4 TSP PAPRIKA

1/4 TSP ONION POWDER

1/4 TSP GARLIC POWDER

Honey Barbecue Chicken Wings



- Preheat Oven to 400 degrees.
- Prepare a sheet pan, lined with parchment paper and a cooling rack placed on top of the parchment paper. Place frozen chicken wings on top of the cooling rack. Place in preheated oven for 60 minutes. Thawed chicken wings will take 45 minutes.
- Meanwhile, using a medium pot, prepare the honey barbecue sauce by adding catsup, vinegar, honey, sorghum, liquid smoke, salt, pepper, cayenne pepper, chili powder, paprika, onion powder, and garlic powder over medium heat, stirring to combine. Bring sauce to a simmer, then reduce heat to low and continue to cook uncovered for 20 minutes.
- When wings are fully cooked, remove from oven and place in a large bowl. Pour sauce over wings and use tongs to spin the wings in the sauce. Plate and serve immediately.

Baked Spinach & Artichoke Dip



INGREDIENTS:

**1 (14 OUNCE) CAN OF
ARTICHOKE HEARTS,
DRAINED AND CHOPPED**

**1 (10 OUNCE) FROZEN
SPINACH, THAWED AND
DRAINED**

1 CUP MAYONNAISE

**1 CUP FRESHLY GRATED
PARMESAN CHEESE**

**2 ½ CUPS FRESHLY
SHREDDED MONTEREY JACK
CHEESE**

TORTILLA CHIPS

Baked Spinach & Artichoke Dip



- Preheat oven to 350 degrees.
- Lightly grease a 1 quart baking dish with butter.
- In a medium bowl, mix together artichoke hearts, spinach, mayonnaise, Parmesan cheese, and 1 1/2 cups of Monterey Jack cheese. Transfer mixture to the prepared baking dish, then sprinkle with remaining 1/2 cup of Monterey Jack cheese. Bake in the center of a preheated oven until cheese is melted and starting to slightly brown (about 15-20 minutes).
- Serve with tortilla chips, pita chips, or Hawaiian bread.

Deep-Fried Apple Fritters



INGREDIENTS:

**2 CUPS OF SELF-RISING
FLOUR**

1/4 CUP SUGAR

1 RED APPLE (CHOPPED)

1 EGG

3/4 CUP MILK

4 T BUTTER

**1/2 TSP PURE VANILLA
EXTRACT**

VEGETABLE OIL

**POWDERED SUGAR (FOR
DUSTING)**

Deep-Fried Apple Fritters



- Using a medium-sized pot, fill with 3-4 inches of vegetable oil. Using a candy thermometer, heat oil on medium-high heat to 350 degrees.
- Meanwhile, melt butter in a microwave. In a large bowl, combine flour, sugar, and chopped apple. In another bowl (or measuring cup), add milk, beaten egg, and vanilla extract. Slowly add melted butter while whisking milk mixture. Add wet ingredients into the dry ingredients, and stir with a wooden spoon until a soft dough forms. It will be a little sticky.
- Using a small ice-cream scoop, drop dough into oil and fry until dark golden brown. Drain on a paper towel-lined sheet pan. Dust with powdered sugar and serve with Apple Butter.
- Makes approximately 30 fritters.