



PINEAPPLE HABANERO WINGS

— SERVES: 3-4 • PREP TIME: 20 MINS • COOK TIME: 40 MINS —

INGREDIENTS:

WINGS:

- 1 – Dozen chicken wings (aka “Party” wings)
- Salt & pepper to taste
- King’s Hawaiian® Original Sweet Pineapple BBQ Sauce

SAUCE:

- 1 6oz can Del Monte® Pineapple Juice
- ¼ cup King’s Hawaiian Original Sweet Pineapple BBQ Sauce
- ½ habanero pepper, chopped

PREPARATION:

SAUCE PREPARATION:

STEP 1

In a small saucepan combine pineapple juice, BBQ sauce and habanero peppers.

STEP 2

Bring to boiling and reduce heat to a gentle boil, stirring occasionally for about 15 minutes.

STEP 3

Set aside.

CHICKEN PREPARATION:

STEP 4

Set oven to 350°.

STEP 5

Season wings with salt and pepper to taste.

STEP 6

Spray baking pan with cooking spray to prevent wings from sticking.

STEP 7

Bake wings until cooked thoroughly, approx. 20-25 minutes. When done let cool.

STEP 8

Heat grill to medium/high setting.

STEP 9

Throw wings on grill and brush generously with BBQ sauce.

STEP 10

Turn wings over and brush underside with BBQ Sauce and let cook for 2 minutes.

STEP 11

Repeat these steps just a couple times to let BBQ Sauce caramelize on your wings, being careful not to overcook your chicken. When wings are cooked to your liking, remove from grill and serve with a nice cold Kona Brewing Co.® Longboard Lager.

