

Pepper Jelly-Glazed Chicken Wings

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Active Time: 30 minutes

Total Time: 2 hours, 30 minutes

Servings: 8

Ingredients

3 lb. chicken wings (flats and drumettes)

1 Tbsp. kosher salt

2 tsp. baking powder

1 tsp. onion powder

1 tsp. ground coriander

1/2 tsp. black pepper

1 cup hot red pepper jelly (from 1 [13-oz.] jar, such as Stonewall Kitchen)

2 Tbsp., plus 2 tsp. apple cider vinegar, divided

2 Tbsp. unsalted butter, cubed

1/4 tsp. crushed red pepper

1/2 cup bottled buttermilk ranch dressing

Chopped fresh cilantro

Directions

1. Pat chicken dry with paper towels; place in a large bowl. Stir together kosher salt, baking powder, onion powder, ground coriander, and black pepper in a small bowl. Sprinkle salt mixture over chicken; toss well to coat. Arrange chicken skin side down on a wire rack fitted over a rimmed baking sheet. Refrigerate chicken uncovered for 1 hour. Remove pan from refrigerator 15 minutes before baking. Preheat oven to 450°F.
2. Pat chicken dry again, and arrange skin side down in a single layer on a large rimmed baking sheet lined with parchment paper. Bake in preheated oven for 25 minutes.
3. While chicken cooks, stir together pepper jelly and 2 tablespoons of the apple cider vinegar in a medium saucepan; bring to a boil over medium high. Cook, stirring often, until jelly is melted, 1 to 2 minutes. Stir in butter and red pepper; remove from heat. Reserve 1/4 cup pepper jelly mixture for brushing.
4. Remove chicken from oven. Using tongs, carefully turn chicken, and brush with reserved 1/4 cup pepper jelly mixture. Return to oven; bake until well browned and crispy and a thermometer inserted into thickest portion of chicken registers at least 165°F, 18 to 20 minutes. Cool 5 minutes.
5. Stir together ranch and remaining 2 teaspoons cider vinegar. Transfer chicken wings to a large bowl. Add 1/2 cup pepper jelly mixture; toss well to coat. Arrange wings on a serving platter; drizzle with remaining pepper jelly mixture, and sprinkle with cilantro. Serve with ranch dip.