

Sassy Chicken Wings

3 pounds chicken wings (12 to 14)
3 to 4 slices firm white sandwich bread
2 teaspoons mustard seeds
½ cup Dijon mustard
2 tablespoons vegetable oil
2 teaspoons white-wine vinegar
1 teaspoon kosher salt
¼ teaspoon cayenne
3 ounces freshly grated Parmesan (about ¾ cup)
Salt and freshly ground black pepper
½ cup Tennessee Gourmet® Sassy Apricot & Spice (your choice of flavor)

Cut off wing tips, reserving for other use, and halve wings at joint. Discard crusts from bread and in a food processor finely grind bread. Measure out 1 ½ cups bread crumbs. With a mortar and pestle or in an electric coffee/spice grinder coarsely grind mustard seeds.

Preheat oven to 450 degrees F and oil the rack of a broiler pan.

In a large bowl whisk together ground mustard seeds, mustard, oil, vinegar, kosher salt, and cayenne. Add wings and stir to coat. In a shallow dish stir together bread crumbs and Parmesan, then season to taste with salt and pepper. Press wings into bread-crumbs mixture coating on both sides and arrange skin-side up, on rack.

Roast wings in middle of oven until cooked through and golden, about 30 minutes. Serve chicken wings warm or at room temperature, using Sassy as the dipping sauce.