

Featuring Tennessee Gourmet® Products

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Sizzle Wings

Marinade

4 Tbsp. salted butter	1 Tbsp. lime juice
1/4 cup Catalina salad dressing	1/4 tsp. cumin
1/4 cup Tequila	1/8 tsp. ground coriander
1/4 cup honey	1/2 tsp. Tennessee Gourmet® Habanero Extract Sizzle

Wings

2 lbs. chicken wings	1/4 tsp. salt
1 cup Bisquick® baking mix	1/2 tsp. cayenne pepper
1/4 tsp. garlic powder	Cooking spray
1/4 tsp. onion powder	

Note: *If you like it hotter you can increase the amount of Sizzle in the marinade, we think the ratio of heat is 1 tsp. of Tabasco® is similar in heat to 1/4 tsp. of extract, but just with way more flavor. For the flour dredge you can increase the amount of cayenne pepper.*

Marinade

Combine all the ingredients in a sauce pan over medium heat. Remove from heat and allow to cool. Put the chicken wings in a re-sealable bag, add marinade and refrigerate for at least 4 hours or overnight for greater flavor impact.

Wings

Preheat oven 450°F.

Combine all the dry ingredients in food processor or blender. The Bisquick needs to be fully blended to remove any lumps. Remove the chicken from the marinade and discard the marinade. Dip the chicken wings in the Bisquick mixture.

Spray a baking sheet with oil. Place a single layer of the wings (bone side down) on the pan. Bake 20 minutes; turn and bake an additional 10 minutes or until chicken is golden brown and juice is no longer pink when centers of pieces are cut. Serve with your favorite blue cheese dressing or other dipping sauce.