

Maple Chipotle Wings (Appetizers)



- 2 1/2 to 3 lbs. chicken wings or drums
- 2 cloves garlic, minced
- 1 Tbsp. butter
- 1/2 cup maple syrup
- 1/4 cup cider vinegar
- 1 Tbsp. Halladay's Garlic Chipotle Seasoning
- 1 tsp. cornstarch, mixed with 1 Tbsp. cold water

Preheat oven to 400°F. On a large baking pan, arrange chicken in a single layer. Bake until chicken is golden-brown, about 30-40 minutes. Meanwhile, saute garlic in butter until softened. Add remaining ingredients and cook on high heat until thickened, about 2 minutes. Remove chicken from oven and toss with sauce to coat. Return to oven and bake another 5 minutes.