



TaterSweet™ Party Wings

Ingredients

2 lbs	Chicken Wings (10 wings)
1/2 cup (8TbIs)	<i>TaterSweet™ Sweet & Sour Dressing</i>
3 Tbsp	Honey
3 Tbsp	Sriracha

Directions

- > Preheat oven to 400°, place rack in center of oven
- > Lightly grease or spray large cookie sheet
- > Rinse chicken wings and pat dry
- > Separate each wing into two pieces, cutting at the first joint
- > In a medium bowl; Combine **2 TbIs *TaterSweet™*** with **2 Tbsp Sriracha**; mix well
- > Add 3 complete wings (3 of each cut)
- > Toss wings (by hand or using tongs) until well coated
- > Place wings on cookie sheet (leave room for all wings on sheet)
- > ****RINSE OUT AND DRY THE BOWL****

- > Next: Combine **2 TbIs *TaterSweet™*** with **2 Tbsp Honey**; mix well
- > Add 3 complete wings (3 of each cut)
- > Toss wings (by hand or using tongs) until coated
- > Place on cookie sheet (leave room for all wings on sheet)
- > ****RINSE OUT AND DRY THE BOWL****

- > Now: Combine **3 TbIs *TaterSweet™*** with **2 Tbsp Sriracha and 1 Tbsp Honey**; mix well
- > Add 4 complete wings (4 of each cut)
- > Toss wings (by hand or using tongs) until coated
- > Place on cookie sheet (leave room for all wings on sheet)

- > Bake at 400° on center rack for 40-50 minutes or until juices run clear
- > Turn wings after 20 minutes