

BBQ CHICKEN WINGS

featuring Kagome BBQ Sauce

Prep Time: 10 minutes | Cook Time: 30 minutes | Yields: 4 servings

INGREDIENTS

| | |
|----------------------|---------------------------------|
| ½ cup (60g) | All-purpose flour |
| 1 teaspoon (5ml) | Kosher salt |
| 1 teaspoon (5ml) | Garlic powder |
| 1 teaspoon (5ml) | Black pepper |
| 1 teaspoon (5ml) | Smoked paprika |
| 2 pounds (907g) | Chicken wings, thawed and dried |
| 2 tablespoons (30ml) | Canola oil |
| 2 cups (500ml) | Kagome BBQ Sauce |

INSTRUCTIONS

1. Preheat oven to 400°F (200°C). Line a baking sheet with aluminum foil and place a baking rack on top of foiled baking sheet.
2. Combine all-purpose flour and spices in a bowl. Cover dried chicken wings in canola oil. Dredge oil coated chicken wings in the all-purpose flour mixture. Coat each piece evenly and place on baking rack.
3. Bake in preheated 400°F (200°C) oven 15 to 20 minutes, or until golden brown. Remove from oven and place hot chicken wings into a bowl with **Kagome BBQ Sauce**. Toss chicken wings until they are evenly coated.

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