

Sweet and Tangy Creole Mustard Chicken Wings

Prep Time: 5 minutes

Cook Time: 35 minutes

Yields: 2 servings

For the Sauce:

3 tablespoons **Zatarain's Creole Mustard**

2 cup fresh Satsuma (when in season) or orange juice

1 cup (Louisiana) honey

1/2 cup brown sugar

2 tablespoons (Sambal) chili garlic paste

1 tablespoon **Zatarain's Creole seasoning**

2 tablespoons garlic, minced

2 tablespoons fresh ginger, minced

2 tablespoons seasoned rice vinegar

1 teaspoon soy sauce

1. In a medium sauce pot over low heat combine Zatarain's Creole Mustard, orange juice, honey, brown sugar, chili paste, Zatarain's Creole Seasoning, garlic, ginger and rice vinegar.
2. Reduce this combination by 1/2 or until it has a maple syrup consistency. About 30 minutes.
3. Remove from heat and add soy sauce to season.
4. Let cool to room temperature.

For the wings:

12 pieces wings and drumettes

Olive oil

1. Rinse wings and drumettes in ice water.
2. Pat dry and toss the wings in olive oil to coat.
3. Bake in a 400 degree oven for 12 minutes.
4. Toss with sauce and serve.