

## APRICOT HONEY SESAME WINGS

- 1/4 cup Frank's RedHot® Cayenne Pepper Sauce
- 1/4 cup Apricot jam
- 1/4 cup Honey
- 1 Tbsp Sesame oil
- 2 1/2 lbs Chicken wings, split and tips discarded
- 2 Tbsp Sesame seeds, toasted

1. Combine Frank's RedHot Sauce, jam, honey, and sesame oil, set aside.
2. Deep fry wings at 375°F for 12 minutes or until cooked and crispy, drain.
3. Toss hot wings in jam mixture. Place on serving platter and sprinkle with sesame seeds.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 Tbsp Sesame oil, 1/4 cup Apricot jam, 1/4 cup Frank's RedHot® Cayenne Pepper Sauce, 1/4 cup Honey, 2 1/2 lbs Chicken wings, split and tips discarded, 2 Tbsp Sesame seeds, toasted</a>
<b>Course</b>	<a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American, Asian</a>
<b>Category</b>	<a href="#">Wings</a>
<b>Serving Size</b>	4