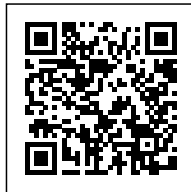




# GHOSTWOOD MAPLE GLAZED WINGS





You will need so many napkins. These wings are amazingly awesome! Happy Eating! - Jan

## INGREDIENTS

- 1/2 cup Ghostwood bourbon
- 2 lbs chicken wings
- 1 tbsp butter
- 2 tbsp finely chopped onion
- 3/4 c maple syrup, grade A
- 2 tbsp tomato paste
- Sprig fresh rosemary, or 1 tsp dry
- Several dashes hot sauce, I used Cholula
- 1 1/2 tsp salt
- 1/2 tsp black pepper

## DIRECTIONS

1. Melt butter in medium saucepan, add onion and cook for 2 to 3 minutes.
2. Add Ghostwood, maple syrup, tomato paste, sprig of rosemary, hot sauce, salt and pepper. Whisk to combine. Bring to a simmer, simmer for 5 minutes, cool.
3. You can use half of this mixture to marinade wings for an hour, or overnight.
4. If you want to make immediately, use half glaze and coat wings before roasting.
5. Preheat oven to 350 degrees.
6. Arrange the wings on a rack over foil lined baking sheet with space between wings.
7. Roast wings for 20 minutes, turnover and roast for at least another 25 minutes, or until tender. They should be nicely browned.
8. While wings are roasting, boil remaining sauce (with the sprig of rosemary) in saucepan until it thickens and coats the back of a spoon.
9. When wings are tender, put them in a bowl and coat with remaining sauce.

Enjoy!