

Chris Shepherd's PB&J Wings

From James Beard Award winning chef, Chris Shepherd. Available at Hay Merchant at NRG Stadium

20 Chicken Wings

Sauce (yield 13oz)

- 6oz creamy peanut butter
- 6oz grape jelly
- 1.25oz Sriracha

Method:

Combine all ingredients to make the sauce.

Season wings with salt and pepper. Place on a grill over medium high heat until the wings have a nice char, then move them to a cooler part of the grill to finish cooking. Cook until chicken is 165 degrees, then remove from heat and let rest.

Toss in the sauce and serve.