



Spicy Margarita Chicken Wings

PREP TIME
20 m

TOTAL TIME
35 m

YIELDS
6

INGREDIENTS

12 chicken wings, cut at joints and wing tips discarded
¼ cup GOYA® Honey or GOYA® Organic Agave
¼ cup GOYA® Lime Juice
2 tbsp. orange juice
5 tbsp. tequila
2 tsp. cornstarch dissolved in 2 tbsp. water
3 tbsp. unsalted butter
1 tsp. grated lime zest
½ tsp. GOYA® Adobo All-Purpose Seasoning with
Pepper, plus additional for serving

DIRECTIONS

1. Preheat oven to 450°F. Line large rimmed baking sheet with foil and set rack on top. Arrange chicken pieces, skin-side up, on rack. Bake for 30 minutes, or until the chicken is cooked through and juices run clear. Place under preheated broiler; broil until crisped and golden, turning once, for 4 to 6 minutes.
2. Meanwhile, combine honey, lime juice, orange juice and 2 tablespoons tequila in small saucepan. Bring to simmer and cook 4 minutes. (Watch carefully as the honey can foam up quickly.) Stir in the blended cornstarch mixture and cook, stirring constantly, until thickened, about 2 minutes. Remove from heat and stir in butter until melted. Stir in lime zest, Adobo and remaining 3 tablespoons tequila. (Makes ¾ cup)
3. Toss wings with sauce and serve with Adobo.