

Chicken Wings Portuguese w/Jalapeno Jams

- 1/4 cup Migliore Portuguese Linguica Seasoning
- 2-1/2 Tbsp. dried Oregano
- 2-1/2 Tbsp. dried Thyme
- 1/2 cup Migliore Extra Virgin Olive Oil
- 50 chicken wings (tips removed & split at center joint)

Baking Sauce:

- 1/2 cup Migliore Traditional Balsamic Vinegar
- 1/2 cup Migliore Jalapeno Pomegranate Jam

Combine dry seasonings in a medium bowl. Rinse chicken thoroughly.

Pat dry chicken, place approximately 1/3 of the chicken in a large bowl and rub with Olive Oil first, then completely coat both sides with the dry seasonings. Repeat the same process with the next 2/3 of chicken. Now choose a container that you can layer the wings, cover, and store in the refrigerator for at least 2 hours or overnight.

Once you begin baking chicken wings, mix balsamic & jam together. You may use a pastry/BBQ brush to apply sauce to wings when ready.

Preheat oven to 425 degrees. Line pan or cookie sheet with foil. Place chicken wings closely together (will take several pans or cooking times to complete) and bake for 35 minutes. Remove wings and brush with sauce. Return to oven 5 minutes.

Serve with **Migliore Jalapeno Fig** or **Jalapeno Pomegranate Jam**