

PB&J Grilled Wings



Ingredients

- 12-16 chicken wings
- BBQ seasoning
- ½ cup creamy peanut butter
- ½ cup grape jelly
- 1-2 teaspoons Sriracha hot sauce
- 1 tablespoon apple cider vinegar

Directions

1. Heat grill to 400-500 F.
2. While grill is heating, remove and discard the wing tips and season the wings with your favorite BBQ seasoning. Place wings over direct heat and grill, flipping once, until the wings reach an internal temperature of 163 F.
3. While chicken is grilling, combine peanut butter, grape jelly, Sriracha, and vinegar in a sauce pan over medium heat. Stir until thoroughly combined.
4. When the wings are at an internal temperature of 163 F, toss the wings in the sauce or brush the sauce on both sides of the wings. After saucing, continue cooking the wings for about 2 minutes per side until the sauce is sticky to the touch.
5. Remove from heat and allow to rest for about 5 minutes before serving.



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Peanut Butter Pie



Ingredients

- 1 cup crunchy peanut butter
- 1 cup sugar
- 1 tablespoon butter
- 8 ounces cream cheese, softened
- 8 ounces whipped topping
- 6 regular (or 4 jumbo) Reese's Cups, chopped
- 1 pre-made chocolate pie crust

Directions

1. Mix peanut butter, sugar, butter and cream cheese with an electric mixer.
2. Fold in whipped topping.
3. Stir in chopped Reese's cups.
4. Spoon mixture into prepared pie crust.
5. Freeze for 2 hours.
6. Slice and serve.



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