



DESCRIPTION

Want the inside scoop on how to make a sports party favorite? Well Carrie has just the recipe for you. Watch as she and the A-TV crew take your basic chicken wings up a notch! The results are finger licking good!

CHICKEN WINGS

- 1 doz. chicken wings, with tips cut off
- 1/2 tsp black pepper
- 1 tbsp vegetable oil
- 2 tsp salt

APRICOT GLAZE

- 1 cup apricot preserves
- 1/2 cup fresh lime juice
- 1/2 tsp ground cumin
- 1 garlic clove
- 1/4 tsp salt

TOOLS

- aluminum foil
- large bowl
- 2-quart heavy sauce pan
- blender
- wooden spoon
- pastry brush or BBQ sauce brush
- 1 gallon zip lock bag
- tongs

DIRECTIONS

1. Preheat broiler. Line bottom of a broiler pan with foil, then oil rack of pan.
2. Toss 18-20 chicken wings (with tips cut off and discarded) with 1 T vegetable oil, 1/2 tsp black pepper and 2 tsp salt in a large bowl, then spread in 1 layer on rack of broiler pan.
3. Broil 4-5 inches from heat, turning over once, until barely cooked through, 20-25 minutes.
4. While wings are broiling, blend 1 cup apricot preserves, 1/2 cup fresh lime juice, 1 smashed garlic clove, 1/2 tsp ground cumin and 1/2 tsp cayenne and 1/4 tsp salt in a food processor until smooth.
5. Transfer to a small heavy saucepan and bring to a boil over moderate heat, stirring, then reduce heat and simmer, stirring occasionally, 1 minute.

Did you know there's a free web video for this activity with step-by-step instructions?
See all the fun activities for kids at www.activitytv.com.



COOKING

ZINGY CHICKEN WINGS

www.activitytv.com

6. Brush 1/4 cup sauce on cooked wings and broil 2-3 minutes. Brush with 1/4 cup sauce again, then turn wings over and brush with another 1/4 cup sauce.
7. Broil until more deeply browned, 2-3 minutes.
8. Brush with remaining sauce before serving.

Did you know there's a free web video for this activity with step-by-step instructions?
See all the fun activities for kids at www.activitytv.com.