



# BACON WRAPPED BONE-IN BBQ WINGS WITH HOT JALAPEÑO DIPPING SAUCE

## INGREDIENTS

- 1 (17-ounce) package Farm Rich® Bone-In BBQ Wings
- 5 slices bacon
- 8 ounces chopped white American cheese
- 1 tablespoon butter
- 1/4 cup milk (more if you like a thinner dip)
- 1/2 teaspoon garlic salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup chopped pickled jalapeños (found in the pickle and ethnic foods aisle of your grocery store)
- Cilantro and jalapeño slices for garnish (optional)

## DIRECTIONS

- Preheat oven to 425°F. Line a baking sheet with foil that has been coated with non-stick cooking spray and set aside. Thaw enclosed BBQ sauce packet.
- Working with one frozen wing at a time, cut the strips of bacon in pieces long enough to wrap around each wing and place on the prepared baking sheet, seam side down. Repeat with the remaining wings.
- Bake for 18 minutes or until the bacon is browned and slightly crispy. While the wings are cooking, prepare the sauce.
- In a small saucepan over medium heat, add the cheese and milk. Heat until the cheese has melted, stirring often. Stir in the salt and jalapeños. At this point if the sauce is too thick, stir in a little more milk. Keep warm.
- Remove the wings from the oven and toss in the buffalo sauce. Serve warm with the Hot Jalapeño Dipping Sauce. Garnish with cilantro and sliced jalapeño is desired.