



Spicy Lime Chicken Wings with Crema

Makes 6 servings

Ingredients:

½ cup FRANK'S RedHot® Original Cayenne Pepper Sauce
¼ cup fresh lime juice
¼ cup olive oil
2 Christopher Ranch® Peeled Garlic Cloves, minced
2-3 lbs Kirkland Signature™ Chicken Wings (approximately 24)
French's™ Crispy Jalapeños, crushed
Cilantro Lime Crema (See Quick & Easy recipe below.)

Instructions:

Preheat grill to medium-high. In a medium bowl combine hot sauce, lime juice, olive oil and garlic. Place chicken in a resealable bag and pour in mixture. Refrigerate for 2 to 4 hours. Remove the chicken and place on the grill. Grill 4 minutes on each side, until the internal temperature is 165 F. Sprinkle with crushed jalapeños and a squeeze of lime juice. Serve with Cilantro Lime Crema.

Cilantro Lime Crema

Ingredients:

½ cup Best Foods® or Hellmann's® Mayonnaise
½ cup sour cream
1 Tbsp FRANK'S RedHot® Original Cayenne Pepper Sauce
¼ cup cilantro
1 Tbsp fresh lime juice
½ avocado, sliced
Salt and pepper to taste

Instructions:

In a food processor, blend all ingredients until smooth. Adjust salt and pepper according to taste.

Tip: Use a grill pan to cook on stovetop.

For more recipe ideas, go to Costco.com and search: **CostcoWay**

