

CHICKEN WINGS WITH APRICOT SAUCE

Ingredients

- 4 pounds chicken wings, cut into joints, or 3 pounds chicken drumettes
- 1 tablespoon olive oil, or more if needed
- 2/3 cup apricot preserves
- 2 cloves garlic, pressed
- 1/2 cup fresh lime juice (from 5 to 6 limes)
- 1/3 cup soy sauce
- 1/4 cup sugar

Directions

1. Coat the slow cooker with butter-flavor nonstick cooking spray. Rinse the wings and pat dry.
2. Heat the oil in a large, heavy skillet over medium-high heat. Brown the wings nicely, in batches if necessary, 3 to 5 minutes per side. As they brown, transfer to the cooker.
3. Combine the remaining ingredients in a food processor and process until smooth. Pour over the chicken; stir the wings to coat evenly. Cover and cook on HIGH for 1 1/2 to 2 hours. If possible, stir gently halfway through cooking with a wooden spoon, pushing the wings on the top to the bottom to coat with the sauce. Serve hot or warm.

Cooker: Large round or oval

Serves 4 (a main dish) or 10 (as an appetizer)