Ingredients:

* 2 pounds chicken wings separated and wing tips removed
* 1 tablespoon baking powder
* 1 teaspoon garlic powder
* 1 teaspoon cayenne
* 1 teaspoon mustard powder
* 1 teaspoon dried basil
* 1 teaspoon celery salt
* 1 teaspoon salt
* 1 teaspoon black pepper
* 1 cup pepper jam I used a pineapple-habanero jam, though any will do – experiment!
* 1 tablespoon agave nectar or use honey
* 1 tablespoon butter
* 3 habanero peppers minced
* Dashof salt

Instructions:

1. For the wings, pat them as dry, which helps with the crispiness. Add them to a large bowl.
2. Add seasoning mixture and toss to coat.
3. Heat oven to 250 degrees. Set the wings onto a lightly oiled baking sheet and bake for 30 minutes. Flip the wings.
4. Increase oven heat to 425 degrees and bake another 30 minutes, or until the wings are cooked through and the skins are nice and crispy. You can also hit them with the broiler a couple minutes to crisp them up even more.
5. When the wings are nearly done, heat the pepper jam, agave nectar, butter, 2 of the habanero peppers and salt in a small pot, just until it becomes easy to pour.
6. Add the wings to a large bowl and pour the habanero-jam mixture over them. Toss to coat.
7. Top with extra minces habanero peppers and serve.

*by  Mike Hultquist 1/29/2018 Chili Pepper Madness*