CRUNCHY SANTA FE CHICKEN WINGS

¼ cup cornmeal
3 Tbsp **TSG Southwestern Kick Seasoning Blend**
½ tsp ground cumin
2-½ lbs chicken wings (10 – 12 pieces)

1. Preheat oven to 375°F. Line a 12x15 sheet pan with foil or coat with cooking spray.
2. In a medium-small bowl, stir together cornmeal, TSG Seasoning and cumin.
3. Rinse chicken but do not pat dry. Coat each piece with seasoned cornmeal, shake off excess and place on pan. (Use a wire rack for crispier skin.)
4. Bake in bottom half of oven for 40-45 minutes or until golden.

Makes 10 – 12 chicken wings

APPETIZER