## Janet's Just Delicious



### SMOKY BBQ CHICKEN WINGS OR DRUMSTICKS

#### PERFECT FOR LAZY HAZY SUMMER EATING !

1 Packet of chicken wings or drumsticks. 1 jar of Janet's Just Delicious Smoky BBQ pizza sauce. A large mixing bowl. Roasting dish. Drizzle of olive or rapeseed oil.

Transfer the chicken wings or drumsticks into the mixing bowl. Shake the jar of Smoky BBQ sauce before opening. Pour over the wings or drumsticks.

Then with a wooden spoon toss the wings or drumsticks in the pizza sauce until fully coated.

Cover the bowl with clingfilm and allow to marinade for 3 hours in the fridge. Heat the oven to 180°C.

Drizzle a little olive or rapeseed oil over the base of the roasting dish. Then transfer the wings or drumsticks to the roasting dish. Pop in the oven and cook for 30 minutes, turning occasionally. Remove from the oven and place on a serving dish.

Serve with crusty bread and Hoummus......Delicious !

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## Janet's Just Delicious

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### HANDMADE IN WICKLOW

Janet's Just Delicious is a trading name of Janet's Country Fayre Limited.

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### PITTA PIZZA

#### A GREAT SNACK IDEA FOR YOUNGSTERS HUNGRY AFTER SCHOOL OR SPORTS.

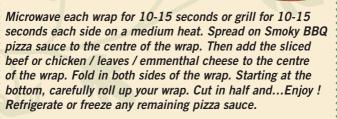
 packet of Wholemeal pitta breads.
a jar of Janet's Just Delicious Original or Smoky BBQ pizza sauce.
packet of grated cheddar cheese or mozarella & cheddar mixed.

Heat the oven to 200°C. Shake pizza sauce before opening. Place pitta breads on a baking sheet. Spread pizza sauce on pitta breads. Scatter grated cheese on top of the pizza sauce. Pop in the hot oven for 10 minutes. Remove and slice in half....... Enjoy ! The remainder of the jar of pizza sauce can be refrigerated for 5 days or popped into a Tupperware container and frozen.

### SMOKY BBQ BEEF AND CHEESE WRAPS

### GREAT SNACK FOR LUNCH

Wholemeal wraps. Thinly sliced cooked roast beef or chicken. Janet's Just Delicious Smoky BBQ pizza sauce. Handful of rocket / salad leaves. Sliced emmenthal cheese.



PIZZa

**BBO**