

Crab & Cheese Stuffed Chicken Wings Wrapped in Bacon

Yield: 12 wings

Ingredients

- ½ serrano chili, seeds removed and diced
- 12 whole jumbo chicken wings
- 1 can [Crown Prince Natural Lump White Crab Meat](#), drained
- 8 oz. cream cheese, room temperature
- 1 tbsp Cajun seasoning
- ½ tbsp lemon pepper seasoning
- 3 tbsp finely diced yellow onion
- 2 green onions, sliced
- 3 cloves garlic, minced
- 12 strips bacon
- salt and black pepper, to taste



Directions

Cut drumettes off the whole wings and save them for another use in the future. Keep the wing tip and wing flats attached together. Using a small paring knife, insert into the flat area and go around the bone, loosening meat from the bone. Once you have gone all the way around push the flesh away from the bone all the way down until you reach the wingtip. Snap the bones out of the joint and save for another use or discard. Repeat until all 12 wings are done. Sprinkle the wings with a small amount of Cajun seasoning and olive oil. Combine well and set aside.

Preheat oven to 425°F.

Combine remaining ingredients except for bacon in a mixing bowl. Combine well with a rubber spatula and season to taste.

Using your fingers or a small teaspoon stuff the wings. There is enough filling for each wing. Once all wings have been stuffed wrap each wing (the flat segment only) with one strip of bacon trying to completely cover the open end of the flat segment. Place the bacon wrapped wings onto a baking sheet with a rack. Place the sheet tray into the oven. Bake for at least 40-45min, or until bacon is brown and crisp.

Remove from oven and allow to cool slightly before serving.