

HOT HONEYED CHICKEN WINGS

Ingredients

1. 3 lb. chicken wings
2. 3/4 c. Picante sauce
3. 1/3 c. honey
4. 1/3 c. Worcestershire Sauce
5. 1/4 c. Dijon-style mustard
6. 2 tbsp. grated fresh ginger
7. 1/2 cup Brown Sugar
8. 1 tblsp. Hot Sauce
9. Additional Picante Sauce

Instructions

1. Par Fry winglets in hot oil (enough to fry the fat).
2. Combine 3/4 cup picante sauce, honey, Worcestershire sauce, mustard, ginger and brown sugar and hot sauce in small bowl;
3. Mix well.
4. Dip chicken wings in the sauce and place in baking pan.
5. Preheat oven to 350 degrees.
6. Bake 40-45 minutes or until winglets are tender.
7. Serve warm with additional picante sauce. Makes about 34.