

# Greatest Chicken Wings Ever!

## Ingredients:

3 lbs	* Plain Chicken Wings (thawed)
1/4 cup	Wine vinegar
4 Tbsp	White sugar
2 tsp	Dry mustard (adjust more or less for desired spiciness)
2 tsp	Chilli powder (adjust more or less for desired spiciness)
2 tsp	Salt
1 tsp	Pepper
1 med	Chopped onion
2 cloves	Crushed Garlic
1/4 tsp	Crushed chillies (adjust more or less for desired spiciness)
1/4 tsp	Tarragon
2 Tbsp	Worcestershire sauce
1 Tsp	Hot sauce (adjust more or less for desired spiciness)
1/4 lb	Butter

\* These items available at The Fruit Shack

## Preparation:

- Put all ingredients together (except wings), bring to a boil and simmer for one hour.
- Marinate for one hour over the chicken wings.
- Bake at 450F for approximately 50 minutes (uncovered) in one or two casserole pans or to desired crispiness, being careful not to burn them.
- Wings can be turned 2 or 3 times during baking.
- A gravy separator can also be used half way through cooking to separate the oil. Pour back the rich goodness over the wings and continue cooking.
- Enjoy!