

Foster's Body & Paint

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Sunshine Chicken Wings

Ingredients:

- 2 jars (12 ounces each) orange marmalade
- 3 cups ketchup
- 1 cup packed brown sugar
- 1 large onion, finely chopped
- 1/2 cup butter or margarine
- 3 Tbsp. chili powder
- 3 Tbsp. vinegar
- 1 Tbsp. Worcestershire sauce
- Hot pepper sauce to taste
- 8 lbs. whole chicken wings (about 40)



Preparations:

- 1.) In a large saucepan, combine the first nine ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes.
- 2.) Meanwhile, cut the chicken wings into three sections; discard wing tips.
- 3.) Dip wings into sauce and place on two foil-lined 15x10x1 inch baking pans. Bake at 350 degrees for 45 minutes, reversing pans once during baking.
- 4.) Serve immediately or cover and refrigerate for up to 2 days before serving. Reheat in a slow cooker, the oven or electric roaster.

Makes 15-20 servings

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