

## SWEET AND SOUR CHICKEN WINGS

2½ lbs. of Chicken Wing Trumblets

1/3 Cup of Vinegar (Cider)

1/2 Cup Dark Bown Sugar

1 12oz. Can Unsweetened Pineapple Juice

3/4 Cup of Catsup

1 Tbsp. Soy Sause

1 tsp. Prepared Mustard

1/8 tsp. salt

Bake Chincken Wings, while chicken wings are cooking, combine rest of the ingrediants and bring to a boil, for 5 minutes. Add chicken wings to sause.

**NOTE: BETTER IF PREPARED THE DAY BEFORE!**