

Sweet + Sour Chicken Wings

2 1/2 lbs. chicken wings

1/3 c. vinegar (cider)

1/2 c. dark brown sugar

1-12oz. can unsweetened pineapple Juice

3/4 c. Catsup

1 tsp. Prepared Mustard

1/8 tsp. Salt

Broil chicken wings. While chicken wings broiling, combine all ingredients. Bring to boil, stirring occasionally, then boil 5 min. gently. Add

OVER

browned wings, if making in advance, add all wings then refrigerate. Place in 325°-350° oven till heated through - otherwise cook covered 15 min. longer.