

Chicken Wings in Barbecue Sauce©

Sauce makes 2.5–3 cups

Ingredients:

2 Tbsp. olive oil
40 or more chicken wings (count on three wings per person)
Barbeque Sauce
Montreal Steak Seasoning

Method:

Preheat oven to 425°, convection oven to 400°.

Line a cookie sheet with foil and spray with cooking spray. Add olive oil. Add wings and roll them in the oil to coat. Bake for 20 minutes. Drain pan juices. Sprinkle wings with a little Montreal Steak Seasoning™ and drizzle barbeque sauce over all. Bake for another 4–5 minutes.

Optional: Use precooked chicken wings. Put frozen on cookie sheet. Sprinkle wings with a little Montreal Steak Seasoning™ and drizzle barbeque sauce over all. Bake 10–12 minutes.

Barbeque Sauce – Ingredients:

4 oz. butter
1 bottle (18 oz.) Heinz™ Thick and Rich Original Recipe Barbeque Sauce or KC
 Masterpiece™ Barbeque Sauce
6 oz. orange marmalade (sweet)
1 tsp mustard powder
1/4 cup Extra dry Martini & Rossi™ Vermouth, or dry sherry wine

Method:

Spray a pot with cooking spray and add butter. Add barbecue sauce, marmalade, mustard powder and Martini & Rossi. Stir to combine. Bring to boil. Cool and bottle. Keep refrigerated. When ready to use, heat barbecue sauce and baste meat.

Hint: Barbeque sauce keeps for three months in the refrigerator.

Hint: Use only as much as you need. If sauce is too strong, add a little butter; it will mild the sauce.

Hint: This barbeque sauce is also great with meatballs, little sausages, pork chops, etc.