

Since


HOWLES
MAPLE FARM

1930



Maple Glazed Chicken Wings

Ingredients

- 1 Small Onion Chopped
- 1 Tbsp. Prepared Mustard
- 1/2 Cup Maple Syrup
- 1 Tsp. Worcestershire Sauce
- 5 Tbsp. Chili Sauce
- 2 1/2 Lbs. Chicken Wings (18)
- 2 Tbsp. Cider Vinegar

Directions

1. Combine onion, maple syrup, chili sauce, vinegar, mustard, and worcestershire sauce in a shallow dish.
2. Add wings, turn to coat. Marinate (covered) for 4 hours in refrigerator, turning occasionally.
3. Preheat oven to 400 degrees. Arrange wings in shallow baking pan so they're not touching.
4. Bake 20-30 minutes, or until golden and crispy. Turn wings every 5 minutes to make sure they brown evenly.