

Basic Chicken Wings



Here's what you'll need:

Tools

- 1 Saucepan
- 1 Wooden spoon/spatula
- 1 Large mixing bowl



Ingredients

- 15-20 cooked plain wings (see basic wing recipe)
- 1 cup ketchup
- 4 tblsp brown sugar
- 1 tblsp mustard
- 1/4 molasses
- 1tbls vinegar
- 1 tblsp garlic granules
- 1 tblsp hot sauce
- 1 tblsp butter
- salt
- pepper

Here's what you do:

The first step is pretty simple. Excluding the butter, mix all of the ingredients in the mixing bowl. You should get a rather thick sauce.



Next, place your saucepan on the stove and pre-heat to a medium-high (that's about a 7 or 8 on the dial). Add the sauce right into the pan along with the butter. If you've heated the pan enough, the sauce should already be bubbling away. If this is the case, go ahead and toss your wings in there.



The sauce will begin to stick to the wings right away. You really only need about 5 minutes in the pan, and then these bad boys are done.