

# Hot Red Pepper Garlic Wings

Amount	Measure	Ingredient - Preparation Method
2 1/2	pounds	wings
1/2	cup	butter - melted
2	tablespoons	olive oil
3	teaspoons	chile powder
1	small	onion - chopped
4	tablespoons	cilantro - chopped
3	large	garlic clove - chopped
1/4	teaspoon	salt

Puree basting ingredients in a food processor.

Place wings in a large bowl, pour puree over wings, stir to coat evenly.

Preheat broiler. Place wings on broiling rack and broil 15-20 minutes or until cooked through. Turn after 10 minutes and baste.