

Maple Syrup Wings

Amount	Measure	Ingredient - Preparation Method
2 1/2	pounds	wings
1/4	cup	Dijon mustard
1	cup	water
1/2	cup	ketchup
1/2	cup	pure maple syrup
1/4	cup	rice vinegar
1	small	onion - minced
1	teaspoon	tabasco sauce
1	tablespoon	worcestershire sauce
1	teaspoon	salt
1/4	teaspoon	ground black pepper

Mix marinade ingredients in a bowl large enough to accomodate wings. Add wings, stir, and marinate for 2 hours at room temperature. Drain and reserve marinade.

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

Transfer to platter and serve.