

Triple Mustard Wings

Amount	Measure	Ingredient - Preparation Method
2 1/2	pounds	wings
1/4	cup	dijon mustard
1/4	cup	prepared russian-style sweet mustard
1	teaspoon	dry mustard
1	tablespoon	olive oil
2	teaspoons	red wine vinegar
1/4	teaspoon	cayenne
1/4	teaspoon	black pepper
1/2	cup	dry bread crumbs
1/2	cup	parmesan cheese - freshly grated

Combine mustards, oil, vinegar, cayenne, and pepper in a large bowl. Add wings and toss to coat evenly. Marinate for 1 to 2 hours at room temperature.

Combine bread crumbs and cheese in another bowl and coat wings.

Preheat broiler. Place wings on a well-oiled broiling rack and broil 15-20 minutes or until browned and cooked through. Transfer to platter and serve.