



WING DINGERS –

Campbell's Soup Makes Good Food Contest;

won \$10,000 Grand Prize - Tony DeSantis

Seasoned chicken wings are coated with hot picante molasses sauce

3 pounds chicken wings, separated

1 envelope dry onion soup mix

1/2 cup molasses

1/2 cup lemon juice

1/4 cup soy sauce

1/4 cup medium picante sauce

1/2 to 2 teaspoons sriracha or hot pepper sauce (Add more if you're a hot head)

Separate each chicken wing into 3 pieces. Set aside the wing tips in freezer bag for a later use such as making stock.

Combine soup mix, molasses, lemon juice, soy sauce, picante sauce, and hot sauce in a large bowl. Add large pieces of chicken wings and toss to coat with marinade. Let marinate, covered in refrigerator for several hours or overnight.

Foil line one large shallow baking pans. Place chicken wings in a single layer; spoon some marinade over chicken. Bake in 400 degree oven about 45 minutes, basting with the pan with marinade occasionally. Wings should be crisp and well browned. Yield" 3 dozen appetizer servings . For main dish: Leave wing whole, tucking the tip behind to make a triangle.

Goodtaste Notes:

When I tested the recipe, I added 1 package (14.5 oz.) package Campbell's Sweet Onion Soups for Easy Cooking. I used 1 Tablespoon hot sauce and it still was only medium hot. My package of chicken wings was 4-1/2 pounds.

Since I used one package dry onion mix and the Sweet Onion Soups for Easy Cooking, I had a quantity of marinade. I also marinated the chicken wing tips. When I separated the chicken wings, I placed the marinated wing tips and some marinade inside a freezer bag for making a bean dish later.

Since I was taking the chicken wings to a party, I refrigerated them and later warmed the wings in the oven until hot. They were delicious and a recipe I would make again.