



Tapatio Chicken Wings



Ingredients:

12 Chicken Wings
3/4 cup ketchup
2 teaspoons yellow mustard
1 Tablespoon Soy Sauce
1 Tablespoon Worcestershire Sauce
1/4 cup Tapatio Hot Sauce
Juice of 1 lemon
Salt, 1/8 teaspoon
Black pepper, 1/8 teaspoon

Directions:

Remove tips from chicken wings and discard, cut remaining wings in half and pat dry with paper towels and set aside in a large bowl. Mix remaining ingredients and pour over wings. Marinate for one hour. Spray a glass baking dish with non-stick spray and pour the chicken wings and sauce into prepared dish. Bake in a 400 degree, PRE-HEATED oven for 30 minutes. After 30 minutes increase the oven temperature to 425 degrees for approximately 30 minutes. After 30 minutes of cooking, the sauce will be watery. You will know the wings are done when the sauce becomes thick. Baste with a basting brush every 10 minutes and make sure they do not burn with the increased heat. You will know the wings are done when the sauce becomes thick.

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