



Another delicious recipe from

Foster's Demo



Engine-Revving Chicken Wings

Prep Time: 15 min

Start to Finish: 5 hr 5 min

Makes: Makes 24 appetizers

Ingredients:

1 cup cayenne pepper sauce (hot sauce)

1 teaspoon garlic salt

24 chicken drumettes

2 tablespoons butter or margarine

1 cup Original Bisquick® mix

3/4 teaspoon onion salt

1/2 teaspoon pepper

1/4 teaspoon cayenne pepper

Blue cheese dressing

Directions:

1. Stir together hot sauce and garlic salt until blended. Pour over drumettes; cover and refrigerate at least 4 hours but no longer than 24 hours.

2. Heat oven to 450°F. Melt butter in jelly roll pan, 15 1/2x10 1/2x1 inch, in oven. Stir together Bisquick mix, onion salt and peppers. Remove chicken from sauce; discard sauce. Coat chicken with Bisquick mixture. Place in single layer in pan.

3. Bake 25 minutes; turn and bake an additional 20 to 25 minutes or until chicken is golden brown and juice is no longer pink when centers of pieces are cut. Serve with dressing.

