



jackie's spicy chicken wings

Yields about 2 lbs of wings.

- 1/2 cup Heinz 57 sauce
- 1/2 cup ketchup
- 1 tablespoon mustard
- 1 tablespoon Worcestershire sauce
- 1/2 tablespoon cayenne pepper
- 1 teaspoon dried thyme
- 3/4 teaspoon dried oregano
- 3/4 teaspoon black pepper
- 2 lbs. chicken wings

Mise en place - begin by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients.

Mix the Heinz 57 sauce, ketchup, mustard, Worcestershire sauce, cayenne pepper, thyme, oregano, and black pepper in a large bowl, container or ziplock bag.

Add the chicken wings and stir/toss to cover the wings thoroughly with the sauce.

Allow to marinate several hours or overnight.

Preheat oven to 400°F.

Bake wings on a foil-lined baking sheet or in a baking dish (no need for foil) for about 35-45 minutes. Flip the wings after about 20 minutes.

Wings are done when browned and juices run clear. If checking with a thermometer, internal temperature should be 165°F.