



maple mustard glazed chicken wings;

1. (may-puhl muh-star'd guh-layz'd cheek-ehn wyngz) *noun*.

Crispy chicken wings with a sweet and tangy mustard glaze.

2. Produces 2 Servings.

3. Preparation 35 mins.

4. Oven temperature set to 475.

Ingredients;

Chicken Wings

1 ½ lb. chicken wings

salt & pepper

1 Tbsp. olive oil

*Maple Mustard Glaze**

2 Tbsp. real maple syrup

1 ½ Tbsp. dijon mustard

1 ½ Tbsp. yellow mustard

*Half the Maple Mustard Glaze recipe, if using separate recipe

Instructions;

Chicken Wings

1. Line a baking sheet with foil and preheat the oven.

2. Drain any liquid from the chicken wings, and blot them dry. Lay them out on the sheet, and coat with oil and salt and pepper and toss together. Separate out the chicken wings and bake for 22 minutes.

Maple Mustard Glaze

3. While the chicken wings are baking, mix together the maple mustard glaze. Add all glaze ingredients in a small bowl and whisk together until smooth.

4. Once the chicken has baked 22 minutes, remove from the oven and brush the tops of the wings with the glaze. Return to oven and bake 8 more minutes or until crispy and lightly charred.

5. When removing from oven, brush again with any remaining glaze.