



Betty White's Chicken Wings Pacifica

ingredients

- 3 lbs. chicken wings
- 1 stick butter
- 1 cup soy sauce
- 1 cup brown sugar
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ tsp dry mustard

directions

- Arrange chicken wings in shallow baking pan
- Heat butter, soy sauce, sugar until melted
- Let cool
- Pour over wings and let marinate at least 2 hours, turning once or twice
- Bake in same pan in 375-degree oven for $1\frac{1}{4}$ to $1\frac{1}{2}$ hours
- Drain on paper towels before serving

