

# Spicy (not hot) BBQ Wings

From the Kitchen of: Joe Valencic

## Ingredient

2 ½ - 3# Plump chicken wings  
1 T. Chopped fresh onion  
2 T. Margarine  
½ C. Catsup  
¼ C. Water  
1 t. Salt

1 Clove fresh garlic (or ¼ t. powder)  
1 t. Yellow mustard  
¼ C. Frank's Tabasco sauce.  
1 T. Brown sugar  
1 T. Cider vinegar

## Directions:

Finely chop garlic and sauté with onions in margarine until tender. Blend in remaining ingredients (except chicken wings) and bring to a boil. Remove from heat and allow to cool.

Cut the wings at the joints and save the tips for soup. Season the wings with salt, pepper, garlic powder, onion powder and cayenne red pepper. Grill on medium hot grill for 5-6 minutes per side.

Toss cooked wings in the sauce until all are coated thoroughly. Serve with celery sticks and bleu cheese dressing. Makes about two dozen wings.