

Black Sheep Chicken Wings - As You like Them

Ingredients -One Bottle of either:

- ▶ Pa Buck's Spicy Grilling & Dipping Sauce
- ▶ Mamou's Classic Georgia Style Grilling & Dipping Sauce
- ▶ Black Sheep's Chipotle-Lime Grilling & Dipping Sauce
- ▶ Black Pearl "*Beyond Teriyaki!*" Grilling sauce & Marinade

-Enough wings to serve your crowd

Place wings in a zip lock bag with enough of the sauce you choose to cover them generously. Mix thoroughly and place closed bag in a bowl in the 'fridge for at least several hours, if not *over night*. Mix bag contents occasionally. Pre-heat oven to 425. Coat a baking sheet with pan spray. Mix bag contents one more time to coat wings. Arrange wings on sheet with some space between them. **DISCARD MARINADE!** Bake wings about 30-35 minutes or until done. Serve with additional sauce for dunking.

Great with Zinfandel, Syrah, Gewürztraminer or a brewski!