



## Winter Bash 2013 Recipe

### Chinese Five-Spice Chicken Wings (Pat and Brian Mills)

Yield: 32 wings (I doubled the recipe)

Prep: 20 minutes

Bake 375°F 20 minutes

Slow Cook 3 hours to 4 hours (low) to 1½ hours to 2 hours (high)

### Ingredients

16 chicken wings (about 3 pounds)

¾ cup bottled plum sauce

1 tablespoon butter, melted

1 teaspoon five-spice powder

Slivered green onions (optional)

### Directions

Preheat oven to 375 degrees F. Using a sharp knife, carefully cut off tips of the wings; discard wing tips. Cut each wing at joint to make two pieces.

In a foil-lined 15x10x1 – inch baking pan, arrange wing pieces in a single layer. Bake for 20 minutes. Drain well. At this point I refrigerated the wings overnight.

In a 3½ or 4- quart slow cooker combine plum sauce, melted butter and five-spice powder. Add chicken pieces, stirring to with sauce. Cover and cook on low–heat setting for 3 to 4 hours or on high-heat for 1½ to 2 hours.

Serve immediately or keep warm, covered on warm or low setting for up to 1 hour. If desired, sprinkle with slivered green onions.

*From the Better Homes and Garden website.*