

CHICKEN WINGS PACIFICA

3 pounds chicken wings
1 cup soy sauce
1 cup brown sugar, packed
1/2 cup butter or margarine
1 teaspoon dry mustard
3/4 cup water

Disjoint chicken wings, discarding tips. Arrange meatier portions in shallow baking pan. Combine soy sauce, brown sugar, butter, mustard and water and heat until sugar and butter dissolve. Cool and pour over wings. Marinate in refrigerator 2 hours, turning occasionally. Bake, in marinade, at 350 degrees 45 minutes, turning once and spooning marinade over chicken occasionally. Drain on paper towels and serve hot or cold. Makes 20 appetizer servings.