

# Betty White's Chicken Wings

## Ingredients

3 lbs chicken wings (use the plumpest chicken wings you can find)

1/2 cup butter

1 cup soy sauce (Low sodium preferably)

1 cup brown sugar

3/4 cup water

1/2 teaspoon dry mustard

3/4 teaspoon garlic powder (optional)

## Directions:

Arrange wings in shallow baking pan. Heat butter, soy sauce, sugar, water mustard and garlic powder if using, until butter and sugar melt. Cool; pour over wings and marinate at least 2 hours, turning once or twice. Bake in same pan at 375F for 1-1/4 to 1-1/2 hours, turning occasionally. (Use the plumpest chicken wings you can find; if your market only has the normal scrawny ones, don't cook longer than 75 minutes) Drain on paper towels and serve.