

## **Maple Glazed Chicken Wings**

**2 to 3 pounds whole chicken wings**

**1 cup maple syrup**

**2/3 cup chili sauce**

**1/2 cup finely chopped onion**

**2 Tablespoons Dijon mustard**

**2 teaspoons Worcestershire sauce**

**1/4 to 1/2 teaspoon crushed red pepper flakes (or seeds)**

**Cut chicken wings into three sections; discarding wing tip sections. In a large resealable plastic bag or shallow glass container, combine remaining ingredients. Reserve 1 cup for basting and refrigerate. Add chicken to remaining marinade and turn to coat. Seal bag or cover container for 4 hours, turning occasionally. Drain and discard marinade. Grill chicken, covered over medium heat for 12 to 16 minutes, turning occasionally. Brush with reserved marinade. Grill uncovered for 8 to 10 minutes or until juices run clear, basting and turning several times.**

**NOTE: Wings may be baked in a 375 degree oven for 30 to 40 minutes or until juices run clear.**