

CHICKEN WINGS WITH ASIAN PLUM SAUCE

Gingered Plum Sauce: Drain 1 lb. can of whole purple plums, saving syrup. Remove pits, then whirl plums and syrup in a blender or food processor until pureed. Saute 1 med. onion in 2 T. Melted butter until limp. Stir in 1/3. c. firmly packed brown sugar, 1/4 c. tomato-based chili sauce, (you can also use catsup and then add a t. Chili powder), 2 T. soy sauce, 1 t. Ground ginger, (or fresh ginger, finely chopped) 2 t. lemon juice, and the plum puree. Simmer, uncovered, about 30 min. Or until slightly thickened. Stir occasionally. Makes enough sauce for about 30 chicken wings). (I doubled the recipe for today.)

Chicken Wings: Spread wings in baking pan. In a 375 oven, bake wings for about 15 min., turn, and bake for another 15-20 min., until they are golden. (Run them under the broiler for a minute or 2 to make them golden, be very careful not to burn them!!) Drain off fat and spread Plum sauce over the wings, coating well. Return to oven for another 15 min. to thicken sauce. Serve hot or cold.