

# House on Kahl Road Cookbook Recipe

## Amanda's Honey Barbeque Wings

6-8	cups vegetable shortening	1	cup ketchup
1	egg, beaten	1/3	cup white vinegar
1	cup milk/water	1/3	cup molasses
2	cups all-purpose flour	1/4	cup honey
2 1/2	teaspoons salt	1	teaspoon liquid smoke
3/4	teaspoon pepper	1/2	teaspoon salt
20	chicken wing pieces	1/4	teaspoon onion powder
		1/4	teaspoon chili powder

1. Heat 6 to 8 cups of shortening to 350° for deep frying.
2. Combine the beaten egg with the milk in a small bowl.
3. Combine the flour, salt and pepper in another bowl.
4. Dip each wing in flour mixture, then milk and egg mixture, and back into flour.
5. Fry wings in shortening for 10-12 minutes or until light golden brown. Drain on rack or paper towels.
6. Combine in sauce pan over medium heat: ketchup, vinegar, molasses, honey, liquid smoke, salt, onion powder, and chili powder.
7. Bring sauce to boil and let simmer for 10 minutes.
8. Once chicken pieces are drained, place in bowl and toss in sauce until well covered. Set on plate to let sauce be absorbed by outer coating.

