

House on Kahl Road Cookbook Recipe

Zingers (simple to make regular wings)

4	Pounds chicken wings	2	Teaspoons paprika
1	Cup grated Parmesan cheese	1	Teaspoon salt
2	Tablespoons dried parsley	1/2	Teaspoon pepper
1	Tablespoon dried oregano	1/2	Cup butter
2	Teaspoons chili powder		

1. Preheat the oven to 350°.
2. Cut the wings into drumsticks if they come whole.
3. Mix Parmesan cheese and the parsley, oregano, paprika, salt, and pepper in a bowl.
4. Line a shallow baking pan with foil.
5. Brush wings with softened butter then sprinkle on or roll in seasoning mix.
6. Arrange in the foil-lined pan and bake for 45 minutes to an hour.

