



377 Healdsburg Ave.
Healdsburg, CA 95448
707.433.6087

Strong Steven Chicken Wings

Use Sweet Ann instead of Strong Steven to make tasty, mild wings.

Serves 8

- **5 lbs chicken wings**
- **1 (7.4 oz) jar Univer Strong Steven**
- **1 Tbs Univer Gourmet Garlic Cream**
- **1 large onion, grated medium fine**

Preheat oven to 350 degrees F. Prepare chicken wings by cutting off wing tips and discarding. Split at the joint to make two portions. In a medium mixing bowl, whisk together Strong Steven and Garlic Cream. Grate the onion over a plate to catch juices. Squeeze the onions over the bowl to release juices into the bowl. Add onions to Strong Steven mixture and combine. Place wings in large roasting pan and pour Strong Steven mixture evenly over all. Toss to coat all pieces; spread in a single layer. Cover with foil and bake for 45 minutes. Uncover and bake 15 minutes longer, or until chicken is done. For more color, brown under the broiler for a few minutes.

Preparation time: 10 minutes

Cooking time: 1:00 hour

Ready in: 1 hour 10 minutes