

# Mix It Up! with Gina

## Gina's Recipe of the Week

### Game Day Wings

Get ready for the Big Game! My Game Day Wings are the perfect dish to serve at your party on Sunday. The sauce is very easy to make and instead of frying the wings, I roast them. You can prepare these in advance and refrigerate until you're ready to serve. They'll be the hit of your Big Game Party. Enjoy! -Gina



Prep Time: 10 mins | Ready in: 1 hr 15 mins | Servings: 4-6

### Mix It Up...

**Preheat oven to 425 degrees F.**

**With kitchen shears, cut the chicken wings at the joints, remove tips and discard.**

**Spread the chicken wings on an oiled baking sheet.**

**Roast until very crisp, approximately 45 minutes.**

**In a large bowl, mix ketchup, Dijon mustard, wing sauce, hot sauce and honey. Add chicken wings and toss to coat.**

**Put chicken wings back on baking sheet and bake for additional 20 minutes.**

**Serve with ranch dressing and celery.**

**Makes 20 to 24 wings.**

**Stop by Foodtown to pick up all of your ingredients to make these delicious wings!**

### Ingredients

- 2 Pkgs. Chicken Wings**
- ½ Cup Ketchup**
- 1 Tablespoon Dijon Mustard**
- 1 Tablespoon Buffalo Wing Sauce**
- 4 to 5 Drops Hot Sauce**
- 2 Tablespoons Honey**