

Mama B's Magic Oven Baked Chicken Wings

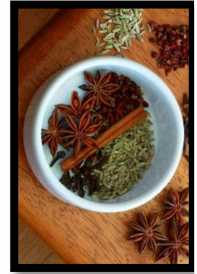
Chicken wings with a punch

Ingredients:

½ Cup All-purpose flour 10 Chicken Wings
3 Tbsp Butter
1 Tbsp Mama B's Magic Dust

Directions:

- *Preheat oven to 425 degrees.*
- *Be sure wings are thawed and dry them well with paper towels.*
- *Combine flour and 1 tbsp Mama B's Magic Dust in a plastic bag.*
- *Shake to mix ingredients and add wings.*
- *Line a large baking sheet with aluminum foil and melt the butter on it. (Makes for easy clean up).*
- *Add wings to pan and turn to coat.*
- *Bake for 30 minutes.*
- *Turn wings over and bake for 15 more minutes or until crispy and done.*



*Spice
Blend:
Magic
Dust*

