



Peanut Butter Chicken Wings

- 50 chicken wings
- 2 (12 ounce) bottles beer
- 1 cup molasses
- 1/2 cup creamy peanut butter
- 1/2 cup fresh lemon juice
- 1/2 cup Worcestershire sauce
- 1/4 cup prepared mustard
- 1 teaspoon salt
- 2 tablespoons chili powder
- 1/4 cup chopped fresh parsley, for garnish
- 1 to 2 lemons, sliced thin, for garnish

Preheat oven to 450°F.

Remove and discard tips from wings and cut each wing in half at joint. Combine remaining ingredients except parsley and lemon slices in a large saucepan. Cook over low heat for about 15 minutes, until reduced and thickened to the consistency of thick gravy. Place wings in a large roasting pan and cover with sauce. Turn until each wing is well coated. Bake for 15-20 minutes.

Serve on large platter. Garnish with parsley and lemon slices.

Serves 6-8

