

Hot Wings with Homemade Bobby-Q Sauce

- ½ c. ketchup
- ½ c. cider vinegar
- ½ c. brown sugar
- ¼ c. chili sauce
- ¼ c. Worcestershire sauce
- 1 T. lemon juice
- ½ tsp. dry mustard
- 4 T. chopped onion
- 1 clove garlic, minced
- Cayenne pepper, to taste
- 12–24 chicken wings

RECIPE OF THE MONTH

In a large sauce pan, combine ketchup, vinegar, brown sugar, chili sauce, Worcestershire sauce, lemon juice, dry mustard, onion, garlic, and cayenne pepper; cook over low heat for an hour, stirring occasionally. Preheat grill to medium heat. Cook chicken wings for 8 minutes on each side. Brush sauce on wings during the last 5 minutes of cooking.

Recipe Submitted By: Steve Danielson

Created By: Old National Bank

Proceeds Support: Terre Haute Children's Museum

Gross Sales: \$85,000 (see below)

Special Features:

100 Men Who Cook is a prime example of the great success an event and cookbook combo can experience. The annual fundraising event features 100 local male celebrities, samples of their favorite recipes, a live auction, and entertainment.

Each year, the recipes from the event are included in the cookbook, and guests are given a copy with their donation. Leftover cookbooks are later sold at the bank to continue raising funds. All together, a whopping total of \$85,000 was raised for the new Terre Haute Children's Museum in 2010.

Morris Press Cookbooks is proud to have published this group's cookbook for the past 3 years!



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