



## Five-Spice Chicken Wings

### Ingredients

- 3 pounds chicken wings (about 16)
- 1 C. bottled plum sauce
- 2 tablespoons butter, melted
- 1/2 teaspoon five-spice powder

Thin orange wedges and pineapple slices (optional)

### Directions

1. If desired, use a sharp knife to carefully cut off tips of the wings; discard wing tips. In a foil-lined 15x10x1-inch shallow baking pan arrange wing pieces in a single layer. Bake in a 375 degree F oven for 20 minutes. Drain well. 2. For sauce, in a 3-1/2- or 4-quart slow cooker combine plum sauce, melted butter, and five-spice powder. Add wing pieces, stirring to coat with sauce. 3. Cover; cook on low-heat setting for 4 to 5 hours or on high-heat setting for 2 to 2-1/2 hours. 4. Serve immediately or keep covered on low-heat setting for up to 2 hours. If desired, garnish with orange wedges and pineapple slices.

Makes about 32 pieces.



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