

**Cheddar Ale Wings** (Appetizers)



- 2 1/2 to 3 lbs. chicken wings or drums
- 2 Tbsp. onions, finely diced
- 8 Tbsp. butter
- 4 Tbsp. maple syrup or honey
- 2 Tbsp. cider vinegar
- 2 Tbsp. Halladay's Cheddar Ale Seasoning

Preheat oven to 400°F. On a large baking pan, arrange chicken in a single layer. Bake until chicken is golden-brown, about 30-40 minutes. Meanwhile, saute onions in butter until soft. Add syrup and vinegar and cook on high heat until thickened, about 2 minutes; whisk in seasoning. Remove chicken from oven and toss with sauce to coat. Return to oven and bake another 5 minutes.