

Sweet and Sour Chicken Wings

3 lbs chicken wings

1 teaspoon salt

Vegetable oil for skillet or deep fryer

1 cup corn starch

3 eggs, beaten

1/4 cup soy sauce

1/2 cup vinegar

1/3 cup sugar

3 tablespoons ketchup

1/2 teaspoon salt

1/2 cup red currant jelly

2 tablespoons lemon juice

Trim wings into two pieces after removing and discarding tips. Dry wing parts with paper towels. Sprinkle with salt. Heat oil in large container to 375 degrees. Roll wing sections in cornstarch. Then dip into egg to coat evenly. Deep fry four at a time until lightly golden brown: drain on paper towels. Place in a shallow baking dish until all are fried.

2. Combine soy sauce, vinegar, sugar, ketchup, salt, jelly and lemon juice. Heat to boiling, stirring constantly. Reduce heat and simmer 10 minutes. Pour over chicken. Bake at 350 for 30 minutes until glazed.