





Honey BBQ Wings

Ingredients:

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- 3 lbs. Chicken wings (16 wings)
 - 2 Cups honey
 - 1 Cup soy sauce
 - ½ Cup ketchup
 - ¼ Cup oil
 - 2 Cloves garlic, minced
 - Sesame seeds (optional)
 - A slow cooker is required for this recipe
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Instructions:

Rinse chicken and pat dry with paper towels. Cut off and discard wing tips. Cut each wing at joint to make 2 sections. Sprinkle wings with salt and pepper. Place wings on broiler pan. Broil 4-5 inches from heat for 20 minutes, 10 minutes on each side or until chicken is brown. Transfer chicken to Slow Cooker. Combine honey, soy sauce, ketchup, oil and garlic in a bowl. Pour over chicken wings. Cover and cook on Low 4-5 hours or on High 2-2.5 hours. Garnish with sesame seeds if desired.



Cherry Dump Cake

Ingredients:

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- 2 Cans cherry pie filling
 - 1 Dry yellow cake mix
 - 1 Cup chopped nuts
 - 2 Sticks margarine sliced thinly longwise

Instructions:

"Dump" ingredients in order above into a 9 x 13 glass dish. Place the margarine slices over top of the nuts and bake at 350 degrees for 30-45 minutes.

