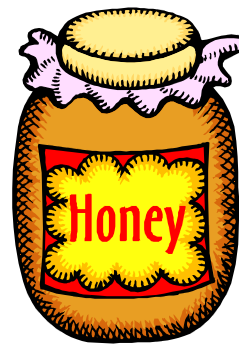
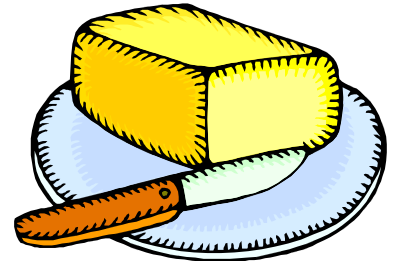


Spiced Honey Chicken Wings

Ingredients

1 tablespoon	Margarine (melted)
½ cup	Clear Honey
1 tablespoon	Mustard
1 teaspoon	Salt
1 teaspoon	Mild Curry Powder
1kg	Chicken Pieces or Wings



Method

1. Mix ingredients together with the melted butter in a saucepan.
2. Heat and pour over the chicken pieces
3. Place flat in a baking dish and cook in a moderate oven, basting occasionally.
4. Cook at 160 degrees for about 1 ½ hours, depending on the size of the pieces.

