

## Sticky Sauce

Coat chicken or ribs in a bag with flour, pepper, a little bit of ginger and garlic salt. Shake that deep fry.

Sauce -  $1\frac{1}{4}$  cup brown sugar (packed)  
Couple cups St. Dressing  
1 tsp celery salt  
 $1\frac{1}{2}$  tsp. ginger (over)

$\frac{1}{2}$  cup barbecue sauce (original flavor)

$\frac{1}{4}$  cup vinegar

$\frac{1}{4}$ " Frank's Hot Sauce

After deep frying then coat wings with sauce - put in oven 10 min  $350^\circ$  or until sauce sticks & is bubbly.