WildeBerryaki Wings (Chicken)

Ingredients:

Chicken wings

½ of a lemon

pepper to taste

2 scallion stems finely chopped

Directions:

Marinate chicken in WildeBerryaki for 3 hrs
Bake at 350 on broiler pan for approximately 1 hr 20 min***
***(note: add lemon, pepper & scallions 1/2 way thru baking cycle = after 40 min)
baste with WildeBerryaki sauce til' done...

Serve with Phyllis Diller's potato salad (1970 recipe)
YUMMMMMMMMMMMMMMMMMMMMMM!!!!!!!!!!!!!! Here's a copy of her famous recipe so you don't have to Google it!

Phyllis Diller's Potato Salad

6 potatoes
3 tablespoons lemon juice
1 teaspoon granulated sugar
1 1/2 cups Hellmann's mayonnaise
2 onion, chopped
Finely diced celery (optional)
Salt to taste

Boil, skin and cube potatoes.

Mix lemon juice with sugar. Mix lemon juice mixture with mayonnaise.

Combine potatoes, onion and celery together. Pour the lemon juice-mayonnaise mixture over potatoes, add salt and gently mix. Must be done ahead of serving.

Chill until serving time.

Serves 10.