

Mustard Ranch Drummettes

1 cup Ranch dressing

$\frac{1}{4}$ cup grainy mustard

1 tsp. mustard powder

3 lbs chicken drummettes (or whole wings, split in half tip discarded)

1 $\frac{1}{3}$ cups fine dry bread crumbs

1. Combine Ranch dressing, grainy mustard and mustard powder in a shallow dish.
2. Pour marinade over chicken.
3. Stir to coat.
4. Cover and allow to marinate in the refrigerator for several hours or overnight, stirring several times.
5. Roll chicken in bread crumbs until completely coated.
6. Discard marinade.
7. Arrange drummettes in a single layer on greased foil-lined baking sheet.
8. Bake, uncovered, in a 425 degree oven for 15 minutes.
9. Turn drummettes over on the baking sheet.
10. Bake for about 15 minutes until brown and crispy.

Make 24 drummettes or 36 wing pieces.