



## Baked Chicken Wings

1 cup cracker crumbs  
¼ cup Parmesan cheese  
1 teaspoon paprika  
Dash of pepper

Mix the above together.

Melt ⅓ to ½ cup butter or margarine.  
I use butter.

Prepare 15 to 20 chicken wings, discarding the tip of each wing. Cut the remainder of the wing in half.

Dip each piece in melted butter then into the cracker mixture.

Place on foil-lined baking sheet.

Bake uncovered at 350° for 1 hour.

Recipe submitted by

**Julie Otto**

Norfolk Retail Supply Supervisor



## Baked Chicken Wings

1 cup cracker crumbs  
¼ cup Parmesan cheese  
1 teaspoon paprika  
Dash of pepper

Mix the above together.

Melt ⅓ to ½ cup butter or margarine.  
I use butter.

Prepare 15 to 20 chicken wings, discarding the tip of each wing. Cut the remainder of the wing in half.

Dip each piece in melted butter then into the cracker mixture.

Place on foil-lined baking sheet.

Bake uncovered at 350° for 1 hour.

Recipe submitted by

**Julie Otto**

Norfolk Retail Supply Supervisor



## Baked Chicken Wings

1 cup cracker crumbs  
¼ cup Parmesan cheese  
1 teaspoon paprika  
Dash of pepper

Mix the above together.

Melt ⅓ to ½ cup butter or margarine.  
I use butter.

Prepare 15 to 20 chicken wings, discarding the tip of each wing. Cut the remainder of the wing in half.

Dip each piece in melted butter then into the cracker mixture.

Place on foil-lined baking sheet.

Bake uncovered at 350° for 1 hour.

Recipe submitted by

**Julie Otto**

Norfolk Retail Supply Supervisor



## Baked Chicken Wings

1 cup cracker crumbs  
¼ cup Parmesan cheese  
1 teaspoon paprika  
Dash of pepper

Mix the above together.

Melt ⅓ to ½ cup butter or margarine.  
I use butter.

Prepare 15 to 20 chicken wings, discarding the tip of each wing. Cut the remainder of the wing in half.

Dip each piece in melted butter then into the cracker mixture.

Place on foil-lined baking sheet.

Bake uncovered at 350° for 1 hour.

Recipe submitted by

**Julie Otto**

Norfolk Retail Supply Supervisor

