

Quality Maple Products for Over 80 Years!

2391 40<sup>th</sup> Street Cumberland, WI 54829



WWW.ANDERSONSMAPLESYRUP.COM

Ph: 715-822-8512 Fax: 715-822-8535



## ANDERSON'S PURE MAPLE SYRUP ANNOUNCES MAPLE MONDAY'S CONTEST WINNER

The fans have spoken...Anderson's Pure Maple Syrup announced today that Douglas Scholl is the winner of "Maple Monday's" a recipe contest that has been nine weeks in the making.

Since March 5, fans have had the opportunity to submit their favorite Anderson's Maple Syrup recipes for a sweet prize; passes to a NASCAR Camping World Truck Series race of their choice complete with a Ron Hornaday meet and greet and an Anderson's swag bag.

Our winner, Douglas Scholl, was chosen for his Maple Chicken Wings submission, a recipe he says is a huge hit during his annual Daytona 500 party. Although there were many great recipes entered, Scholl was a weekly submitter and his creativity with Anderson's Maple Syrup, landed him a trip to the NCWTS race at Las Vegas Motor Speedway on September 29.

### **Maple Chicken Wings by Douglas Scholl:**

#### Ingredients:

- 3 to 4 pounds chicken wings
- 1/3 cup teriyaki sauce
- 1/2 cup light soy sauce
- 2 tablespoon minced garlic
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1/2 tablespoon black pepper
- 1 to 2 cups Anderson's maple syrup

#### Directions:

- Preheat oven to 350 degrees F
- Cut off chicken wing tips and snip the skin between the joints. Place in disposable large baking pan. Add the maple syrup, soy sauce, teriyaki sauce, garlic, garlic powder, onion powder, and black pepper, toss to coat.
- Place pan on baking sheet and bake for approximately 1 hour, tossing every 15 to 20 minutes. The liquid will gradually evaporate the longer you cook it.
- After 1 hour, increase the oven temperature to 425 degrees F. Turn wings to coat evenly and cook an additional 45 minutes.

Sounds great! Congratulations Douglas!

For more great recipes visit: [www.AndersonsMapleSyrup.com](http://www.AndersonsMapleSyrup.com)