

Homemade Hot Wings

WHAT YOU WILL NEED

1/2 cup soy sauce

1/2 teaspoon minced, fresh ginger root

1/4 cup packed brown sugar

1/2 teaspoon garlic powder

1/2 tablespoon Rouses olive oil

1 1/2 pounds chicken wings

HOW TO PREPARE

In a 9x13 inch casserole dish, combine soy sauce, brown sugar, oil, ginger, and garlic powder. Mix until brown sugar completely dissolves into the mixture. Place chicken wings in the dish and toss until well coated. Cover the dish and refrigerate for at least 4 hours. Turn chicken over after 2 hours.

Preheat oven to 350 degrees. Bake chicken at 350 degrees covered, for 45 minutes. Turn chicken wings, and spoon sauce from the bottom of the pan over the tops of the wings. Cook an additional 50 minutes, uncovered.

Serve with your favorite ranch or other dipping sauce.

