



APPETIZER

By Ginny

Ginny's Teriyaki Chicken Wings

Ginny's Teriyaki Chicken wings....yummy and easy

You will need:

1-2 packs whole fresh chicken wings

1 bottle LeeKum Kee chicken marinade (this is the best, if you can't find it try to find a teriyakimarinade)

2 cookie baking sheets (1 for the drummetts, 1 for the flat part of the wing)

1 tupperware or sealed container large enough to shake or stir the marinating wings

garlic powder

onion powder

cutting board and knife or scissors to separate the wings

Directions:

* Open chicken wings and rinse with cold water. Place a wing on the cutting board and separate the flat section from the drummett. You can leave or cut off the thin wing part on the flat. (I usually leave them (less work and they are good)

*Pour 1/2 to 3/4 of the bottle of teriyaki sauce into the bowl or tupperware container. Add some garlic and onion powder to taste. (You can eliminate these if you don't like the flavors.) try to cover the wings or at least have enough liquid so the bottom layer of wings is immersed and there is enough liquid to stir the wings

* add cut up wing sections. stir and mix well with marinade. cover and place in refrig for 18-24 hours (the longer the better for flavor absorption)

* shake or stir the wings every 4-6 hours so they all get to marinade evenly

To Bake:

* Heat oven to 350 degrees

* place flats on one cookie sheet and drummettson second sheet. The drummetts tend to cook a little slower than the flats so you might want to leave them in 5 minutes longer or until they look brown

* bake for approximately 45-50 minutes, or until brown, turning once

* remove. Serve with lots of napkins as they are finger licking good!

Tips: you can buy wing sections that have already been severed if you don't want to cut them yourself. Also, if bringing to a party, you can par cook them for 40 minutes and reheat them at the 350 degrees. they are best hot or warm. Enjoy!