

3 pounds chicken wings -- tips removed at

joints into 2 pcs

1/3 cup soy sauce

1/3 cup orange juice

2/3 cup plus 2 T dry red wine -- preferable

Beaujolais

3 cloves garlic -- mashed

2 tablespoons gingerroot -- chopped

6 tablespoons red currant jelly

2 tablespoons orange zest -- grated

1 tablespoon orange zest -- thin julienne, for

garnish

1. Place split wings in a large shallow nonaluminum pan. Mix soy, orange juice, red wine, garlic and gingerroot together and pour over the wings. Cover pan with plastic wrap and refrigerate overnight, turning several times in the marinade.

2. 375. Line a baking pan with foil. Coat a cooking rack with vegetable cooking spray and place rack in baking pan.

3. Drain chicken and arrange on rack. Roast for 45 minutes, turning wings once. Remove from oven, but do not turn off the oven.

4. Combine jelly, 2 T red wine, and grated zest in small pan medium heat. Stir until jelly is melted. Brush wings generously with the glaze and return to oven for 10 minutes. Turn and brush again with glaze. Bake another 10 minutes, or until a rich dark brown and shiny. Remove and cool 5 minutes. Can be baked up to a day ahead and reheated.

5. Arrange in overlapping rows. Sprinkle with julienned zest. Serve warm