

Sticky Chicken Wings

Ingredients

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| Brown Sugar, light, packed | Domino | 380150 | 2 1/4 c. |
| Fish sauce | Tiparos | 020495 | 3/4 c. |
| Fresh lemons, juiced | Fresh | 096185 | 6 ea. |
| Soy sauce | Kikkoman | 304760 | 3 oz. |
| Fresh ginger, peeled, smashed | Fresh | 097216 | 3 inch piece |
| Jalapeno pepper, sliced | Fresh | 097148 | 2 ea. |
| Chicken wings | Georges | 055555 | 6 Lbs. |

Preparation

1. Preheat oven to 300 degrees.
2. In a mixing bowl whisk together brown sugar, fish sauce, lemon juice and soy sauce until sugar dissolves. Then add ginger, jalapeno and chicken wings: toss to coat.
3. Now arrange wings in a single layer in a hotel pan, pour sauce mixture over wings.
4. Place wings in oven and bake for 1 hour. Then increase heat to 450 degrees and continue to bake until sauce is reduced and wings are glazed, approximately 30-35 minutes. Turn the wings occasionally

Yields

12 Servings