
Marinated Chicken Wings (Hot)

Carol Adams Jackson

Party Recipes from the Charleston Junior League - 1993

3 pounds chicken wings

1/2 pound dark brown sugar

1 cup soy sauce

2 tablespoons garlic powder

Cut off and discard the tip of each wing. Then cut the rest of the wing into two pieces. Place in a large shallow baking pan.

In a medium-size bowl, combine the brown sugar, soy sauce and garlic powder. Mix well. Pour the mixture over the chicken wings. Cover.

Refrigerate for twenty-four hours.

Bake the chicken for 20 minutes in the marinade. Drain off the marinade and place the wings on a large baking sheet.

Just before serving, preheat the broiler. Broil the wings for 5 minutes, turn, and broil for an additional 5 minutes or until they reach the desired crispness.

Serve hot.

Yield: 6 to 10 servings

Appetizers

Per Serving (excluding unknown items): 2695 Calories; 118g Fat (39.2% calories from fat); 152g Protein; 258g Carbohydrate; 3g Dietary Fiber; 566mg Cholesterol; 17089mg Sodium. Exchanges: 1 Grain(Starch); 19 Lean Meat; 6 Vegetable; 11 1/2 Fat; 15 Other Carbohydrates.