

# SWEET STICKY CHICKEN WINGS

Telling you that these chicken wings always go down well is a serious understatement.

The first time I made them a couple of years ago, Chris was at work, so I served them up to the kids and got the following responses:

Complete silence for the first 10 minutes (except the sounds of frantic chewing/crunching)

Eyes rolling back in heads

Phrases like 'you're the best mummy ever', 'we're so lucky to have a mummy who's a food blogger' and 'oh my gosh these are the best things I've ever tasted'

To Make this Recipe You'll Need the following ingredients:

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

## Ingredients:

- 1/2 cup soy sauce
- 1/2 cup honey
- 1/2 cup apricot jam
- 2 tbsp oil
- 1 tsp vinegar
- 2 garlic cloves, chopped
- 1/2 teaspoon ground ginger
- 4 lbs. chicken wings & drumettes

## Directions:

In a medium saucepan, whisk together soy sauce, honey, jam, oil, vinegar, garlic, and ginger. Bring the mixture to a boil, then lower heat and let gently simmer for 10 mins, stirring frequently.

Preheat oven to 375 degrees F.

Place chicken wings, split, into a 9- by 13-inch baking dish. Pour the soy sauce mixture over the chicken wings and toss gently until all of the wings are coated.

Bake until the chicken is cooked through and the skin on the wings begins to darken, turning the wings occasionally, about 1 hour. Serve.