

Hoisin Sauce Chicken Wings

Ingredients

- 15 Chicken Wings
- 1 T Honey
- 4 T Hoisin Sauce
- 3 T Water (warm)
- 3/4 t Salt
- 1/2 t Ground Black Pepper
- 2 clv Garlic (finely minced)
- 1 Scallion (finely minced)
- 1 Ginger Slice (minced)

Instructions

1. Marinate chicken wings for 15 minutes in a mixture of honey, hoisin, water, salt, pepper, garlic, scallion, and ginger.
2. Heat oven to 350 degrees. Place chicken wings on a baking sheet and bake for 30 minutes, brushing occasionally with marinade.
3. Turn oven to broil and broil chicken wings five more minutes. Turn wings every two minutes to avoid burning.
4. Transfer chicken wings to a serving platter and serve hot or at room temperature.