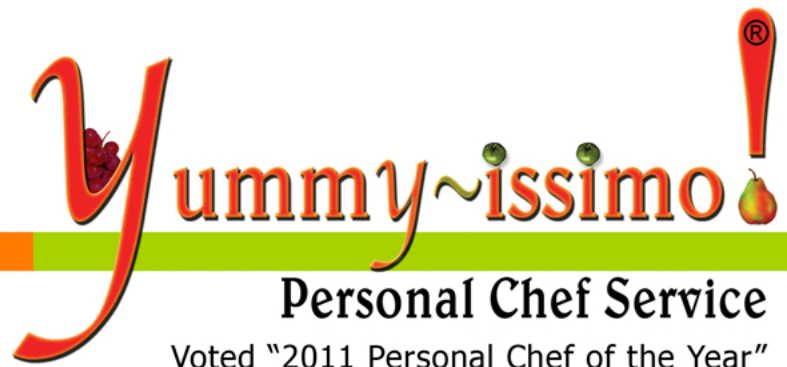


# Orange Glazed Chicken Wings



## Personal Chef Service

Voted "2011 Personal Chef of the Year"  
Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2c your favorite BBQ sauce	1t ginger, grated
1/4c soy sauce	1/2t garlic powder
1/4c orange marmalade	1 pinch cayenne pepper
2T brown sugar	24 chicken wings

In heavy saucepan, mix together BBQ sauce, soy sauce, orange marmalade, brown sugar, ginger, garlic powder and cayenne. Bring to a boil, reduce heat and simmer 20 minutes. Pour half of the sauce into a small bowl to use as dipping sauce when serving wings.

Preheat oven to 400. Spray rimmed baking sheet with non~stick cooking spray. Lay wings on baking sheet in single layer and brush generously with sauce.

Bake 15 minutes, turn wings over and brush with sauce. Bake another 10 minutes, turn and brush. Serve remaining sauce on the side as a dipping sauce.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

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