

Orange Glazed Chicken Wings



Flavorful, simple and perfect for your tailgate event

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 10 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.

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