

# *Good Eats* *Recipes*

## **Chicken Wings with Garlic Honey Glaze**

### **What You Need:**

1 cup soy sauce  
1 cup chopped green onions  
1/2 cup white distilled vinegar  
1/2 cup GOOD EATS garlic honey  
2 tablespoons chopped peeled fresh ginger  
2 tablespoons oriental sesame oil  
20 whole chicken wings, tips cut off

### **Directions:**

Mix all ingredients in large bowl. Stir in chicken. Cover; chill at least 2 hours and up to 1 day, stirring occasionally. Preheat oven to 400°F. Arrange wings on 2 baking sheets. Pour marinade into small saucepan; reserve. Roast wings until tender and glazed, turning and basting occasionally with marinade, about 1 hour. Arrange wings on large platter. Boil reserved marinade until slightly thickened, about 4 minutes. Pour into bowl. Serve wings with marinade as dipping sauce.