

BAKED CHINESE



CHICKEN WINGS

COOK TIME
90 Minutes



PREP TIME
Overnight



INGREDIENTS

2 Pkgs. of Chicken Wings

$\frac{2}{3}$ Cup Soy Sauce

$\frac{2}{3}$ Cup Water

3 Tbsp. Brown Sugar

$\frac{1}{2}$ Tsp. Cinnamon

$\frac{1}{2}$ Tsp. Paprika

$\frac{3}{4}$ Tsp. Ginger

Dash of Garlic to Garnish

1 Tsp. Dry Mustard

$\frac{1}{4}$ Cup Olive Oil

DIRECTIONS

STEP 1 Mix all the listed ingredients together. Add dash of garlic. Once fully mixed, marinate chicken overnight. Set aside some marinade for basting.

STEP 2 Preheat oven to 350 F. Take out a baking sheet and cover with tin foil. Spray with oil and place meat on sheet.

STEP 3 Bake the chicken for 1.5 hours. Flip it and baste with all the left over marinade every half hour. Cook until a caramelized brown coating appears.

STEP 4 Wait 30 minutes for the chicken to cool off. Garnish wings or place in a crock pot on low heat. Serve and enjoy!