
Honey garlic chicken wings

2 pounds chicken wings - tips discarded (separated into drummies and wingettes if desired)

1/2 cup liquid honey

1/3 cup soy sauce

5 cloves garlic, sliced

GOOD

Preheat oven to 325°F. Place wings in covered roasting pan and cook 30 minutes. Drain fat, toss with sauce mixture and cook uncovered for approximately 1 1/4 hours, turning wings every 20 minutes. Wings are done when they are richly glazed and honey is no longer liquid.

NOTE: For more intense garlic flavor, add garlic in last half hour of cooking.
