



# Bourbon Chicken Wings

Serves 8

## Ingredients:

3/4 cup soy sauce  
3/4 cup brown sugar  
3/4 teaspoon garlic powder  
1 teaspoon ginger  
1/2 onion  
3/4 cup bourbon  
2 lb. chicken wings  
3 tablespoons dry white wine

## Directions:

1. Preheat oven to 350° F.
2. Stir until the sugar has dissolved.
3. Add the chicken and stir to coat. Cover and refrigerate for several hours or overnight.
4. Place the chicken and the marinade in an 8x8-inch glass baking dish and bake for 45 minutes, basting every 10 minutes with pan juices.
5. Remove the chicken. Scrape the pan juices with all the brown bits into a frying pan.
6. Heat over medium heat and add the white wine.
7. Cook down until a thick sauce is obtained.
8. Stir and add the chicken.

**MainIngredient:** Chicken

**CookingMethod:** Bake

**Week:** 201828

**RecipeIntro:** These wings pack a lot of flavor in a small package.

**Season:** Fall

**FeatureIntro:** Hands down one of the tastiest wings.