

3 pounds chicken wings, split and tips discarded 1/2 cup soy sauce 1/2 cup honey

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1/4 cup molasses2 tablespoons chile sauce1 teaspoon ground ginger2 cloves garlic, finely chopped

Place chicken in a shallow, medium dish. In a medium bowl, mix soy sauce, honey, molasses, chile sauce, ground ginger and garlic. Pour the mixture over the chicken. Cover and refrigerate approximately 1 hour, turning occasionally. Preheat oven to 375 degrees. In a large baking dish, arrange chicken in a single layer. Bake in the preheated oven approximately 50 minutes, brushing with remaining soy sauce mixture often and turning once, until meat is no longer pink and juices run clear.

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RECIPE BY TAM MCCLURE

INSTRUCTIONS: PRINT ON CARDSTOCK AND CUT OUT.

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