

HONEY GARLIC CHICKEN WINGS

1/2 cup Langnese honey
1/4 cup lemon juice
1/4 cup water
3 tbsp ketchup
1 1/2 tsp garlic powder
1/2 tsp garlic salt
1 tsp ground ginger

Combine all ingredients in sauce pan. Heat to boiling and simmer for 5 minutes.

Place 3 lbs chicken wings separated into a 9x13 baking dish. Pour sauce over wings. Marinate for 2 hrs.

Bake at 400 F for 1 hour, turning once.