

Kocoa's Kitchen, Inc.

.....
Creative Cuisine for Soul Nourishment

For WHPK Listeners

Teriyaki Marinade

1/2 cup soy sauce
2 tsp sesame seeds, toasted
2 Tbsp honey
2 Tbsp ginger, minced
2 tsp sesame oil
1 cup orange juice
4 scallions, fine chopped
2 garlic cloves, minced
2 pounds chicken wings, tips cut off

Whisk everything (except the chicken wings) together in a large plastic container with a snug fitting top. Immerse the chicken wings and put the top on. Marinate in the refrigerator for 8 to 12 hours.

Preheat oven to 410°F. Lay chicken wings with web side up on a baking sheet. They should not overlap each other.

Bake for 35-45 minutes or until the wings are a deep golden brown and they pull apart easily.

.....
Kocoa@Kocoaskitchen.com

www.kocoaskitchen.com