



TERIYAKI WINGS

saltyvixenstories.com

INGREDIENTS

- 3 lbs chicken wings (about 16 wings)
- 1 large onion, chopped
- 1 cup soy sauce
- 1 cup brown sugar
- 2 tsp ground ginger
- 2 cloves garlic, minced
- ¼ cup dry sherry

NOTE: We know this isn't Recipes for 2 people, this is our way of saying "recipes for lovers" series.

DIRECTIONS

- Preheat broiler
- Rinse wings and pat dry
- Split wings at joints and trim off tips
- Season with salt and pepper to taste
- Set wings next to each other on lightly oiled broiler pan
- Broil for about 10 minutes (or until browned) on each side, four inches from source of heat
- Transfer wings to crockpot
- In a medium bowl, mix onion, soy sauce, brown sugar, ginger, garlic and sherry
- Pour sauce over wings and toss lightly to coat
- Cover and simmer on low for 4-5 hours, stirring at 2 hours and at end

