

Peanut Butter Wings

About 36 wings



INGREDIENTS

3 lbs chicken wings
½ cup soy sauce
2 Tbsp Honey
3 cloves garlic, crushed
¼ cup sherry
1/3 cup ketchup
3 Tbsp peanut butter
1/3 cup granulated sugar
½ tsp Chinese 5 spice powder



DIRECTIONS

1. Cut off wing tips and discard. Cut each wing into 2 sections
2. In a shallow glass or ceramic bowl combine soy sauce, honey, garlic, sherry, ketchup, peanut butter, and Chinese 5 spice powder. Add chicken wings and marinate several hours or overnight turning occasionally.
3. Remove wings from marinade (reserve marinade) and place in a single layer in a shallow baking dish.
4. Cook at 325 for about 15 minutes. Cook wings an additional 15 minutes basing with marinade and turn them over. Cook an additional 10 to 15 mnutes more.
5. Baste with honey just before removing from oven.