

Chicken Wing Marinade ^{Chae}

3-4 Pounds Chicken wings

Disjoint. I freeze tips for soup

Only use meaty portions

1 10oz can Chicken broth

1 small can tomato paste

$\frac{1}{2}$ c vinegar

$\frac{1}{3}$ plus $\frac{1}{2}$ c. honey (strange but that's the recipe)

$\frac{1}{3}$ c. soy sauce

4 mashed cloves

dash tobasco

dash worchestershire

Marinate Chicken wings overnight
in above mixture. or longer

Drain well:

Bake about 30 min 350°

(you decide on time)

Only I add a little sauce as wings are
baking