

# Peach-Lacquered Chicken Wings

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	cloves	garlic
3	inch	ginger - peeled and chopped
2/3	cup	peach or apricot preserves or jam
1/3	cup	soy sauce
2	tablespoons	water
1/4	teaspoon	hot red pepper flakes
4	pounds	chicken wings

Preheat broiler.

With motor running, drop garlic into food processor and finely chop. Add ginger and finely chop.

Add preserves, soy sauce, water and red pepper flakes and pulse until combined.

Line bottom and sides of large 4 sided sheet pan with foil and lightly oil.

Pat wings dry and put in sheet pan. Season with 3/4 tspn salt. Pour sauce over wings and toss to coat, the spread in one layer.

Broil wings 4-6 inches from heat 5 minutes, then turn over and baste with sauce from pan. Continue to broil, rotating pan and turning and basting three more times, until chicken is cooked through and browned in spots, 20 to 25 minutes.