

Spicy Chicken Wings

MAKES:8

PREPARATION TIME:20 minutes

COOK TIME:2 hours

INGREDIENTS:

- 32 pounds chicken wings
- 3/4 cup cornstarch
- 8 cups soy sauce
- 2 cups water
- 1/2 to 2 cups of Filippo Berio Balsamic Chilli Glaze
- 8 tablespoons ground ginger
- 2 garlic cloves, minced
- 2 cups of Filippo Berio Mild & Light Olive Oil

METHOD:

Preheat the oven to 375°F and grease two large baking pans. Divide the wings among the pans and bake for 40-50 minutes or until juices run clear.

Meanwhile, in a saucepan combine the cornstarch, soy sauce and water until smooth. Stir in the chilli glaze, ginger and garlic and bring to a boil. Cook and stir for 2 minutes or until sauce has thickened, then remove from heat and whisk in the oil.

Drain the wings, top with sauce and stir to coat evenly. Bake for 45-55 minutes, stirring occasionally, until lightly glazed and heated through.

Cook it with: *Olio extra vergine di oliva Fruttato*

