



## GLAZED CHICKEN WINGS

(Makes 4 servings)

- 4 tablespoons Kikkoman® Soy Sauce, divided
- 2 tablespoons ReaLemon® Lemon Juice from Concentrate, divided
- 1 tablespoon minced fresh ginger root
- 12 chicken wings, cut at joints, tips removed
- 2 tablespoons honey
- 2 tablespoons Bertolli® Classico Olive Oil

Combine 2 tablespoons soy sauce, 1 tablespoon lemon juice from concentrate and ginger; pour over chicken stirring to coat. Refrigerate 30 minutes. Combine remaining 2 tablespoons soy sauce, 1 tablespoon lemon juice from concentrate, honey and 1 tablespoon water. In wok or large skillet, brown chicken in hot oil; pour off oil. Add honey mixture. Over medium heat, cook covered 5 minutes. Over high heat, cook uncovered 5 minutes or until chicken is glazed; stir occasionally. Refrigerate leftovers.

