

SPICY THAI CHICKEN WINGS

Ingredients:

40 chicken winglets
Yashida sauce
2 T water

Directions:

Put chicken winglets in a large bowl. Add 2 T water and cup 1/3 cup Yashida sauce. Toss with gloved hands and let marinade for an hour. Arrange winglets on a foil covered baking sheet. Bake for 25 minutes at 375 degrees; turn over. Bake another 10 to 15 minutes until winglets are done and medium brown.