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*by ewfood*

## Teriyaki Chicken Wings

## Ingredients

1fl oz. water  
1fl oz. soy sauce  
0.5 oz. sugar  
1 tsp. pineapple juice  
1 tsp. peanut or vegetable oil  
1 clove garlic, minced  
½ tsp. minced ginger  
4 chicken wings

## Preparation

- 1 Mix the water, soy sauce, sugar, pineapple juice, oil, garlic and ginger in a bowl. Marinade the chicken in this mixture in the refrigerator for 20 minutes
- 2 Preheat the oven to 180°C
- 3 Place the chicken wings in an ovenproof dish, discard any extra marinade. Bake them for 20 minutes or until the chicken is cooked through and the glaze is evenly browned
- 4 These are great hunger busters that can be paired with a healthy salad or some rice or just a dip.

## Cooks Note

Very versatile little wings that are perfect for one or for thirty. Just keep on doubling up the ingredients

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