

Peking Chicken Wings

From the Kitchen of: Sylvia

**1/2 C Soy sauce
1/4 C Dry sherry
1/3 C Hoisin sauce
6 Scallions, chopped fine
2 cloves Garlic, minced
1/4 C Cider vinegar
1/2 C Honey
1/4 C Orange marmalade
1 tsp Orange zest
1 tsp Lemon zest
2 tbsp Minced green bell pepper
1/8 tsp Tabasco
4 lbs Chicken wings - wing tips cut off and reserved for another use and the wings separated at the joint.**

In a large bowl or shallow glass dish stir together all of the above ingredients except the chicken wings.

Add the chicken wings, stirring to coat them well with the marinade, and let them marinate, covered and chilled, stirring occasionally, for at least 4 hours or overnight.

Transfer the chicken wings to the rack of a foil-lined broiler pan, reserving the marinade, and bake them in the middle of a preheated 375° oven, turning them every 20 minutes and basting them with the reserved marinade, for 1 hour.

NOTE: Must marinate for at least 4 hours or overnight.