

Chicken Wings



Mix together first 5 ingredients for marinade. Put marinade and chicken wings in plastic bag, toss well, seal bag and let marinate for at least 1 hour in the refrigerator.

Place marinated wings on a shallow baking pan and bake at 425 ° for 1 hour stirring every 15 minutes.

3	Tbsp Cider Vinegar		
2	Tbsp Soy Sauce		
1/3	Cup Pineapple Juice		
2	Tbsp Vegetable Oil		
1	Tsp Minced Garlic		
2 1/2	Lbs Chicken Wings with tips cut off		