



Caz's Chicken Wings

ingredients

- 4 lbs. chicken wings
- 1/2 c. sugar
- 3 tbsp. cornstarch
- 1/2 tsp. ginger
- 1/4 tsp. pepper
- 1/3 c. fresh lemon juice
- 1/4 c. soy sauce

directions

- Preheat oven to 400°
- Mix all ingredients in a saucepan (except chicken wings)
- “Mush” the cornstarch to break up clumps
- Add 3/4 c. water and stir until thick
- Brush wings with sauce
- Bake for 30 minutes
- Cover with foil
- Continue baking for 1 hour