



These chicken wings are always a hit at my house. My kids love them! I purchase frozen chicken wings because they are always cheaper than fresh. This time I got a bag of wing drumettes because they were on sale. However, I usually just purchase the chicken wings.

Here is what you are going to need for this recipe:

4 pounds chicken wings

1/4 cup balsamic vinegar

1/3 cup soy sauce

2 tablespoons dark molasses

Olive oil

Salt & Pepper

Heat the oven to 375 degrees. Rinse and pat dry the chicken wings. If you purchased frozen ones make sure they are thawed completely. Place the wings in a large roasting pan and drizzle with olive oil. Season with salt and pepper and roll around to coat all sides.

Place the pan in the oven and cook for 45 minutes until wings are browned.

Place the vinegar, soy sauce and molasses in a small pan. Whisk constantly until it starts to boil. Lower the heat and simmer until sauce is reduced to half and has thickened a bit.

Remove the wings from the oven and coat with the soy sauce mixture.

Allow the wings to sit for 5 to 10 minutes and serve. Delicious!

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