

Spanish Wings

Submitted by Betsy Ding
makes approximately 12 wings

Ingredients

- 2 lbs chicken drumettes
- 2 tsp Spanish parrika
- 1 tsp coriander
- 1/4 tsp cumin
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 1/2 tsp minced garlic
- 2 t2p brown sugar
- 1 Tbsp water
- 3 Tbsp virgin olive oil

Instructions

1. Wash and dry chicken drumettes.
2. Combine spices, garlic, sugar, water and olive oil. Stir into a thin paste. Rub paste mixture over the chicken drumettes. Place in a plastic bag with remaining marinade Refrigerate for 4 hours.
3. Turn on oven to 425 degrees. Line a jelly roll pan with foil.
4. Arrange wings in single layer, discarding marinade. Bake 30 minutes until cooked, turning once.
5. Place on serving platter.

