Japanese Chicken Wings shared by Edith

2# chicken wings (tips removed)

1/2 cup soy sauce

1/2 cup saki

1 garlic clove minced

1 1/2 teaspoons grated ginger root

1/4 cup sugar

1/4 teaspoon crushed red pepper.

Cut wings in half. Place in 13x9 baking dish. Mix remaining ingredients and pour over chicken. Let marinate 1 hour turning 3-4 times. Bake in marinade 375 oven uncovered 1 1/2 hrs.

(Can be made few days ahead and refrigerated. Have not tried to freeze). Good luck!