

# Caramelized Chicken Wings

## Ingredients:

3 lbs chicken wings  
2 Tbsp olive oil  
1/2 cup soy sauce  
2 Tbsp ketchup  
1 cup honey



## Directions:

Preheat your oven to 375 degrees.  
Place chicken wings in a 9 x 13 baking dish or pan.  
In a bowl, add olive oil, soy sauce, ketchup and honey.  
Stir together well.  
Pour mixture over the chicken wings.  
Bake in the oven for about 1 hour or until the chicken  
caramelizes.

*Amy Lynn's Kitchen*  
[www.amylynnskitchen.com](http://www.amylynnskitchen.com)