



# Teriyaki Wings

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2 lbs buffalo cut chicken wings (thawed or fresh)
- 1 bottle of teriyaki sauce
- couple shakes of soy sauce
- green onion for garnish

## Instructions

I haven't made these in a couple years, but they were always requested at parties when our friends did a lot of entertaining. If you leave them in long enough, they are fall-off-the-bone yummy!

Very easy, very tasty, and a cheap meal!

**\*\*These are best cooked in 2 cast iron skillet in the oven, if you have them, use them!\*\***

Add the teriyaki and wings to a large ziploc bag and marinate for at least an hour.

Oven at 400F. Spray a 9 x 13 pan with cooking spray. Add the wings with the marinade to the pan, and shake soy sauce on top. (Not much, because the teriyaki is salty as it is).

Bake at 400 degrees for up to 1.5 hours, turning every 10-15 minutes. The marinade will be thin for the first 45 mins or so. When you see the sauce getting thick, you're just about done so keep a close eye on it and keep turning to avoid burning. Let cook to desired tenderness.

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Garnish with green onion. Also great garnished with toasted sesame seeds!