

# Western Wings By Marianne Kelly, Brainerd, MN

5 lbs Chicken wings

Large resealable plastic bag

1-12 oz Jar apricot preserves

1 c. Soy Sauce

2 Cloves Garlic, minced or

1 tsp ginger powder

Thoroughly clean and rinse chicken, pat dry. Cut wings at joint into 2 pieces and place in bag. Combine remaining ingredients in a medium bowl. Pour over chicken and refrigerate at least 3 hrs or overnight. Preheat grill to medium heat. Remove wings from bag and discard marinade. Grill for 25 minutes, turning once, until skin is crisp and juices run clear. Makes 8 servings.



*Recipe*  
**Co~P COOKIN'**

[www.cwpower.com](http://www.cwpower.com)

218-829-2827 • 1-800-648-9401