

## **Skye Chokel's Honey Rum Wings**

### **Ingredients:**

4 lbs. chicken drumettes

¼ c. dark rum

½ c. soy sauce

¼ c. pineapple juice

3 Tbs. honey

1 ½ tsp. fresh ginger, grated

cayenne pepper to taste

¼ c. toasted sesame seeds

### **Directions:**

Preheat oven to 275 degrees.

Place chicken drumettes in a roasting pan.

In a large measuring cup, combine rum, soy sauce, pineapple juice, honey, ginger and cayenne.

Pour over wings.

Bake for 3 hours, turning wings every 30 minutes.

*(They will develop a deep, mahogany color and be very tender)*

To serve, transfer wings to a platter and sprinkle with sesame seeds.

NOTE: If you are using whole wings, cut off the wing tip, and then cut the wing into 2 parts by cutting between the drumette and the other piece of the wing.

Makes 16-20.