**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.