

LeeAnn's Killer Teriyaki Wings

Ingredients	
1 pound	Chicken wings and/or drums
1/2 cup	Butter
1/3 cup	Sugar
1/2 cup	Soy sauce
3/4 cup	Chicken Stock
2 ounces	White wine or water

1. Melt butter in a skillet and brown wings in butter.
2. Mix sugar, soy sauce, chicken stock, and white wine and pour over chicken.
3. Cook in sauce until it becomes sticky.
4. It is an art to making sure it cooks so long that the chicken falls off of the bone, but not that the sugar sauce burns.

Notes:

Optional – substitute chicken thighs for wings and/or drums.

This recipe came to me from my friend LeeAnn – she sends these in an amazing meal to new Moms at church who have babies and are accepting meals as a way of help at home. These are delicious – and you won't have any leftovers!