

name: world s best and easiest teriyaki chicken wings

id: 54837

minutes: 75

contributor_id: 72177

submitted: 2003-02-25

tags: ['weeknight', 'time-to-make', 'course', 'main-ingredient', 'preparation', 'occasion', '5-ingredients-or-less', 'appetizers', 'main-dish', 'poultry', 'oven', 'easy', 'beginner-cook', 'potluck', 'holiday-event', 'chicken', 'crock-pot-slow-cooker', 'dietary', 'comfort-food', 'meat', 'wings', 'novelty', 'taste-mood', 'savory', 'to-go', 'equipment', '4-hours-or-less']

nutrition: [1729.9, 139.0, 441.0, 184.0, 222.0, 127.0, 38.0]

n_steps: 6

steps: ['mix sauce and sugar together , brush on both sides of the wings , then pour over wings in pan', 'cook in a roasting pan / cookie sheet with a"lip" so the sauce doesn\'t spill and make a mess of the oven 350 degrees cook for 1 hour', 'i usually cook face down for about 40 minutes and then flip over', 'then when done throw all the gooey sauce into the crock pot with the wings and simmer on low heat for as long as you want', "this is what makes them fall apart in your mouth , but you don't have to do it to cook them", 'they should be done after an hour in the oven']

description: these wings fall apart in your mouth, your guests or family will be fighting over them.

ingredients: ['chicken wings', 'soy sauce', 'dark brown sugar']

n_ingredients: 3