

# Honey Lemon Ginger Chicken Wings

4 lbs of chicken wings

¼ cup – Picual Olive Oil or any Mild or Medium EVOO

Salt and pepper, to taste

¼ cup of Honey Ginger Balsamic Vinegar

¼ cup of Sicilian Lemon Balsamic Vinegar

2 tablespoons of Cayenne fused Olive Oil

2 tablespoons of soy sauce.

2 scallions thinly sliced.

Preheat the broiler and set a rack in the center of the oven. In a large bowl, toss the chicken wings with the Extra Virgin Olive Oil and season with salt and pepper. Arrange the wings on a wire rack set over a large sturdy baking sheet. Broil for 45 to 50 minutes, turning once or twice, until the wings are cooked through and crisp.

Meanwhile, in a small saucepan, combine the balsamic vinegars and Cayenne Olive Oil and simmer for 1-2 minutes. Let cool, then whisk soy sauce.

In a large bowl, carefully toss the chicken wings with the balsamic/ Cayenne/soy mixture.

Transfer the wings to a platters, sprinkle with the scallions and serve.