

# Lemon Drop Chicken Wings

## INGREDIENTS:

1. 4 lbs Trimmed Chicken Wings
2. 1 Cup Vodka
3.  $\frac{1}{2}$  Cup Lemon Juice
4.  $\frac{1}{3}$  Cup White Sugar
5. 2 Tablespoons Extra Virgin Olive Oil
6. 2 Teaspoons Salt
7. 1 Teaspoon Pepper

## INSTRUCTIONS:

8. In a large bowl or zip-lock bag, combine vodka, lemon juice, sugar, olive oil, salt and pepper
9. Add chicken wings, cover / seal and allow to marinate in refrigerator for up to 4 hours
10. Oven rack should be in the middle position, preheat to 400F
11. Line a 9" x 13" baking dish with foil, arrange wings in a single layer and cover with the marinate
12. Bake until the meat is well browned and falling off the bone, maybe 60 to 75 minutes

Enjoy!

