

Honey Wing Glaze Sauce

Disney's Contemporary Resort

The Wave

Ingredients

- 1 Garlic clove
- 8 ounces Brown sugar
- 1 cup Soy sauce
- ¼ cup Honey

Directions

1. Combine ingredients and bring to a boil, until sugar and honey is dissolved and slightly thickened.
2. Strain out garlic and place sauce container with label and date.
3. Deep fry chicken wings until internal temperature of 165 degrees.
4. Place wings in bowl and toss with glaze.

