

Ginger-Orange Glazed Chicken Wings



2 pounds **BELLISSIMO** chicken wings (about 24)
1/2 cup orange juice concentrate, undiluted
3 tablespoons fresh lemon juice
1/4 cup hoisin sauce
1 tablespoon canola oil
1/4 cup sugar
3 tablespoons fresh ginger, minced
3 cloves garlic, minced
3 scallions, slivered

1. In a large plastic, resealable bag, place orange juice concentrate, lemon juice, hoisin sauce, canola oil, sugar, ginger and garlic. Seal and shake it mix.
2. Add chicken wings, seal and shake to coat evenly. Refrigerate overnight, or up to 3 days.
3. Preheat oven to 400 degrees F. Line a large sheet pan with aluminum foil. Spread wings on foil. Bake for 45 minutes, until brown and shiny. Transfer to serving platter and sprinkle with scallions.