

Italian Style Chicken Wings



2 1/2 pounds **BELLISSIMO** chicken wings
2 tablespoons **BELLISSIMO** olive oil
3 cloves garlic, crushed
1/4 teaspoon oregano
1 teaspoon parsley flakes
1/4 cup grated **TOLIBIA** Parmigiano cheese
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup **BELLISSIMO** balsamic vinegar

1. Cut wings at each joint; discard tips. Place other joints in shallow baking pan and sprinkle with olive oil, garlic, parsley flakes, Parmigiano cheese, salt and pepper.
2. Place in 350 degrees F oven for about 45 minutes. Remove from oven, pour vinegar over chicken and place under broiler about 4 minutes on each side.
3. Garnish serving platter with parsley. Makes about 24 drumettes.