



Oriental Chicken Drumettes

These are the best drummies - super easy to make, always get lots of compliments. Though a bit messy, these have a really great flavor that everyone loves.

1/8 cup red wine vinegar
1/2 cup soy sauce
1/2 cup sugar
1/2 teaspoon ground ginger
1 and a 1/2 teaspoons garlic powder
2 pounds chicken drumettes

Combine red wine vinegar, soy sauce, sugar, ground ginger, and ground garlic in a bowl - stir well to blend. Place chicken drumettes in a large, shallow rectangular glass baking dish - pour the sauce over all the drummies to coat. Bake at 250 degrees, 2 to 3 hours. Stir the drummies every hour to get them nicely coated. Slow cooked to perfection - enjoy!