

Drums of Heaven

Prep Time: approx. 10 Minutes.

Cook Time: approx. 45 Minutes

Ready in approx. 55 Minutes.

Makes 6 servings.



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| 1 tbsp | Kikkoman Soy Sauce | 15ml |
| 1 tbsp | dry sherry | 15ml |
| 18 | chicken wing drumettes | 18 |
| 1/3 cup | Kikkoman Teriyaki Baste & Glaze | 75ml |
| 1 large | clove garlic, pressed | 1 large |
| 2 tsp | toasted sesame seed (optional) | 9ml |

Directions

1 Combine Kikkoman Soy Sauce and sherry in large bowl; add drumettes and stir to coat all pieces well.

- 2 Arrange drumettes, side by side, on large rack in shallow foil-lined baking pan. Bake in 425°F oven for 30 minutes.
- 3 Meanwhile, mix Kikkoman Teriyaki Baste & Glaze with garlic; brush tops of drumettes with half of sauce. Turn pieces over and brush with remaining sauce.
- 4 Bake 15 minutes longer, or until chicken is cooked. Sprinkle with sesame seed, if desired

Recipe courtesy of Kikkoman