

# LIME, APRICOT, AND SOY-SAUCE CHICKEN WINGS

*8 pounds chicken wings  
1 cup fresh lime juice (from 8 to 10  
limes)  
1 cup apricot preserves  
1 cup soy sauce  
2/3 cup sugar  
4 large garlic cloves*

Preheat oven to 425 degrees. Cut off wing tips, reserving for another use, and halve wings at joint. Divide wings between 2 large roasting pans, arranging in single layers.

Puree remaining ingredients in a blender and pour mixture over wings, dividing evenly between pans.

Bake wings in upper and lower thirds of oven 50 minutes.

Turn wings over and switch position of pans in oven, then bake 45 minutes to 1 hour more, or until liquid is thick and sticky.

Serve wings warm or at room temperature.

*Serves 8 adults plus 10 children as part of a buffet*

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Per Serving (excluding unknown items): 5815 Calories; 314g Fat (48.7% calories from fat); 377g Protein; 368g Carbohydrate; 1510mg Cholesterol; 18022mg Sodium. Exchanges: 51 Lean Meat; 6 1/2 Vegetable; 31 Fat; 22 1/2 Other Carbohydrates.