

## Wicked Good Wings



**Prep Time:** 20-25 minutes

**Marinade:** Overnight

**Bake Time:** 1-1½ hours

### Ingredients

- 1 cup [Gustare Garlic Extra Virgin Olive Oil](#)
- ⅓ cup fresh lemon juice
- 3 tbsp. soy sauce
- 2 tbsp. [Gustare Oregano Balsamic Vinegar](#)
- 2-3 cloves minced or pressed fresh garlic
- 1 tsp. dried oregano
- ½ tsp. salt
- 5 pounds uncooked chicken wings

### Directions

1. In a large bowl, whisk all ingredients to create the sauce. Add chicken wings and toss to coat. Cover bowl with clear wrap and marinate in sauce overnight.
2. Preheat oven to 350 degrees.
3. Spread chicken wings in single layer onto 1-2 sheet trays, allowing them to sit on just a small amount of marinade to prevent sticking. This ensures a crisp exterior. Bake uncovered 1½ hours, turning wings every 30 minutes, until golden, crispy, and delicious. Enjoy!