

Marinade Recipe for 5 Pounds Chicken Drumettes

1/2 c soy sauce (if you have gluten free at your table, look for gluten free options)
2 cloves garlic, minced
2 t grated fresh ginger root
2 t sugar
2 T honey
4 T sherry
2 T oil

Combine all ingredients except oil. Marinate drumettes overnight in fridge. Place oil in bottom of 1 large cake or roasting pans. Put drumettes in pan in single layer. Bake at 350 degrees for about 1 hour, basting with reserved marinade, until nicely browned.

Plate on 2 plates or platters – 1 for each end of the table. Wooden plates or platters, if you have them, make for a more authentic experience.