

Naked Lemon Pepper Wings

Ingredients

- 1 pound chicken wings
- Juice of two lemons
- ¼ cup honey
- Ground Black Pepper
- 1 tablespoon Worcestershire sauce

What You Do

1. In a plastic bag with seal combine wings, lemon juice, honey, Worcestershire sauce, 1 tsp. of ground black pepper. Seal bag and shake to combine contents. Marinate in refrigerator for at least 45 minutes.
2. Preheat oven to 425F degrees
3. Remove wings from marinade and arrange in single layer on baking sheet.
4. Dispose of leftover marinade.
5. Bake 10 minutes then turn wings over.
6. Bake another 10 minutes or until meat is no longer pink near the bone.
7. Serve without dip.
8. ENJOY!