

Cola Glazed Baked Wings

from [Steamy Kitchen](#)

Ingredients

- 1 cup cola
- Juice of 2 limes
- 1 1/2 cups firmly packed light brown sugar
- 1 jalapeno, finely minced (discard the seeds)
- 2 pounds chicken wings
- 1/4 teaspoon coarse salt
- Freshly ground black pepper

Directions

1. **To make the glaze**, in a small sauce pan, bring the soda, lime juice, brown sugar and the minced jalapeno to a boil over high heat. Decrease the heat to medium-low and simmer until the mixture is syrupy, about 30 minutes; keep warm over low heat.
2. **To prepare the wings**, place the wing pieces in a large bowl and season with salt and pepper. Pour about half the glaze over the wings and toss to coat. Keep the remaining sauce warm over low heat.
3. **To bake the wings**, position an oven rack 4 inches below the broiler element in the oven. Preheat the broiler. Line a baking sheet with aluminum foil. Place the glazed wing on the baking sheet and bake for 10 minutes per side, brushing twice on each side with the reserved glaze.
4. Transfer to a platter and serve.

Miki's Kitchen

<http://heymikiheymiki.wordpress.com/2011/09/05/cola-glazed-baked-wings/>