

## HULI HULI GLAZED DRUMETTES

### Ingredients:

24 drumettes  
1 cup flour  
1 tbsp paprika  
1 tbsp kosher salt  
1 tbsp black pepper  
1 tbsp granulated garlic  
2 tbsp olive oil  
2 tbsp soy sauce  
1 tbsp onion powder

### Huli Huli Sauce

1 ½ cup ketchup  
1 cup brown sugar  
1/3 cup soy sauce  
2 cloves garlic finely chopped  
2 tbsp ginger finely chopped

In a bowl combine, drumette, soy sauce, and olive oil. Refrigerate and marinate 2- 24 hours. Mix all ingredients for Huli Huli sauce and refrigerate for 2- 24 hours  
In a separate bowl combine, flour and dry ingredients. Dredge drumettes in flour mixture. Lay on a baking sheet and bake at 350 degrees for 10 -12 minutes. (Alternative method, fry chicken in 350 degree deep oil fryer for 8 mins, lay fried wings on sheet pan.) Remove chicken from oven and glaze with huli huli sauce coating well. Return to oven at 375 degrees. Repeat process until glossy and glazed ( 2-3 times ). Serve in bowl or on platters. Garnish with green onion and additional huli huli sauce.