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# Easy Yogurt Chicken Wings

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com)*

Servings: 4

Start to Finish Time: 1 hour 45 minutes

**16 each chicken wings**

**2 tablespoons curry powder**

**1/2 pint plain yogurt**

**1/2 cup water**

**1 inch ginger root, peeled and grated**

In an baking dish place chicken wings, be sure to fold the tips in back of the wings.

In a small bowl combine remaining ingredients. Spoon mixture over the wings, be certain each piece is coated.

Bake uncovered at 325 degrees for 1 and 1/2 hours. Serve Hot.

*Serving Ideas: Serve with rice which has been steamed with raisins and slivered almonds.*

**Appetizer/Snacks**

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