Soy Sauce Chicken Wings

3/4 cup soy sauce

1/4 cup canola oil

1/4 cup brown sugar

12 garlic cloves, smashed

1/4 teaspoon cayenne pepper

3 pounds chicken wings

2 scallions, sliced thin

Combine soy, oil, sugar, garlic and cayenne in 1 gallon ziploc bag.

Add wings to marinade.  Seal and refrigerate 2-6 hours.

Arrange wings on greased, foil lined baking sheet, fatty side up.

Bake 1 hour, 5 minutes at 350 or until well browned.

Transfer to platter.  Sprinkle with scallions.  Serve.