



Crispy Honey Garlic Chicken Wings

Excellent base recipe, and interchangeable sauces.

Consider this recipe for all chicken wing endeavors, with endless sauce variations. Though, I suggest you make this honey garlic version first, to get the basics down, then experiment with different flavors from Buffalo to honey mustard.

Ingredients:

For the chicken wings:

- 3 pounds party-style chicken wings
- 2 tablespoons melted butter
- 1 teaspoon paprika, sweet or smoked
- 1 teaspoon onion powder
- Salt and freshly ground black pepper

For the honey garlic sauce:

- 1/4 cup tamari sauce
- 1/4 cup honey
- 2 tablespoons tomato paste
- 1/2 teaspoon sesame oil
- 1/2 teaspoon garlic powder
- Chopped fresh parsley for serving



Preparation:

1. Preheat the oven to 400 F.
2. Line a large, rimmed baking sheet with foil and place a wire rack on the baking sheet.
3. Place the chicken wings in a large bowl, add the melted butter and toss to coat. Add paprika, onion powder, salt and black pepper and toss to coat.
4. Transfer the wings to the prepared pan and spread them out so they don't touch each other. Place in oven and bake for 30 minutes.
5. Meanwhile, in a small bowl, whisk together all sauce ingredients, except for parsley.
6. After the wings have cooked for 30 minutes, brush them with the honey garlic sauce and return to oven. Bake for 12 more minutes, until cooked through thoroughly and crispy. In the last 2 minutes change the settings to broil high, just get that crispiness of the wings.
7. Remove from oven and serve at once, topping with parsley, if you like.



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