



Sticky Wings

2 pounds chicken wings
2 TBS Hoisin Sauce
2 TBS soy sauce
2 TBS honey
1 tsp. chili sesame oil
Sesame seeds
Olive oil/ Salt/ Pepper

Preheat oven to 425 degrees.

Cut off the chicken wing tip and reserve for future use - they make great additions to chicken stock so freeze them. Cut the wings in two so as to have a drumette and flat part.

Place the wings in a bowl and coat with olive oil. Season generously with salt and pepper. Place the wings on an aluminum foiled baking sheet. Roast them for about 15 minutes.

While the wings are cooking, whisk together the Hoisin, soy, honey and chili sesame oil in a large bowl.

Remove the wings from the oven and carefully take off the pan. Place the wings in the Hoisin sauce and toss to coat well. Work in batches and return the covered wings to the baking sheet.

Return the pan to the oven and roast for an extra 20 to 25 minutes until crunchy, cooked through and caramelized.

Remove pan from oven and sprinkle wings with sesame seeds. Serve with lots of napkins and enjoy!