

BOB'S HONEY-GARLIC CHICKEN WINGS

Baked

Ingredients	Sauce
12 Chicken drumsticks or wings Flour Salt & Pepper to taste Olive Oil	2 tablespoons Honey 1 tablespoon Teriyaki Sauce ½ tablespoon finely grated fresh Ginger 1 large clove Garlic finely chopped 1/8 teaspoon Aleppo Pepper 2 tablespoons water 2 teaspoons corn starch

Process

The process can be done in one step or in two different steps. See below for details.

Preheat the oven to 425°. Pat the chicken dry and coat with flour, salt and pepper. The best way to do this is to place the flour, salt and pepper into a plastic bag. Like one of those you get from the store for vegetables. Place the chicken inside. Add some air then hold the top to seal and give it a good shake. You know, checking the bag for no holes before you give a shake is a good idea.

Line a baking pan with foil (to help with cleanup) and then place a sheet of parchment paper in the bottom of the pan (to help with sticking).

Brush to chicken with a little bit of olive oil and place it in the baking pan on top of the parchment paper. Then, bake in the oven for 35 minutes turning the pieces of chicken over at the 20 minute mark.

Combine all the sauce ingredients in a small pan and bring to a boil. Reduce the heat and simmer until the sauce begins to thicken stirring often. About 12-15 minutes.

Now comes the choice of now or later – 1 step or 2 step. If you are not ready to finish you can let the chicken and sauce cool and save it for later to complete the recipe when you are closer to ready to serve.

If you are ready now, spoon the sauce over each piece of chicken turning them as you go to make sure you coat each piece. Place the pan of chicken and sauce back in the oven and cook for another 10 minutes. Turn the chicken at the 5 minute mark to help coat the sauce all over.

When complete remove from the oven and let cool for 10 minutes or so. This will cool the chicken so it may pick up without burning your fingers and also thicken the sauce.

Now if you delayed the process to and 2 step recipe; preheat the oven to 425°, spoon the sauce over the chicken in the parchment bottomed pan and coat each piece. Place the chicken in the oven and bake for 15 minutes. Be sure to turn the chicken half way through the heating process. Let cool for 5 to 10 minutes and serve on an appropriate platter.

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