

Asian Chicken Sticky Wings

Adapted from *Gourmet*

Serves 4:

Ingredients

1 to 2 garlic cloves, finely minced
3/4 teaspoon kosher salt
2 tablespoons soy sauce
2 tablespoons hoisin sauce
2 tablespoons honey
2 tablespoons thai sweet chili sauce
1 teaspoon sesame oil
pinch of cayenne pepper

3 pounds chicken wings
2 tablespoons sesame seeds, toasted
3 scallions, white and light green parts chopped

Preparation

Preheat oven to 425 degrees.

Place a rack in upper third of oven; cover a baking sheet with foil and lightly oil to prevent stickage.

Mince garlic and mash to a paste with kosher salt.

Add garlic paste to a bowl and mix in soy sauce, hoisin, honey, chili sauce, sesame oil, and cayenne.

Whisk to combine.

Pour over chicken wings in a large bowl and toss until well coated.

Remove wings from sauce and spread out in one layer on covered baking sheet.

Roast in oven, turning once midway, until fully cooked and caramelized, about 15 minutes.

Meanwhile, pour leftover sauce into a small saucepan and bring to a boil for several minutes.

In a small dry skillet, toast sesame seeds until golden--keep an eye on them, they burn quickly!

Toss chicken wings with the boiled sauce to glaze and then pile on a platter.

Sprinkle toasted sesame seeds and scatter chopped scallions on top.

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