



asian spicy wings

NIBBLEDISH CONTRIBUTOR

Ingredients

12 chicken wings, halved at the joint
sauce: 1 tbsp grated ginger 1 tbsp canola oil 1
tbsp sesame oil 1/4 cup distilled white vinegar 1/4 cup honey 1/4 cup chili garlic sauce
1/2 cup good soy sauce sesame seeds, for garnish

Instructions

1. season the chicken with salt & pepper, bake at 350 degrees F for about 25 mins. 2. meanwhile, in a sauce pan, sautee the ginger in the oil. 3. add the rest of the ingredients and bring to a simmer for a few minutes. set aside. 4. once the wings are cooked, deep fry them until golden and crispy. 5. toss the wings in the sauce. sprinkle with sesame seeds. enjoy!