Aromatic Chicken Wings

NIBBLEDISH CONTRIBUTOR

Ingredients

12 Chicken Wings
6 tbsp Honey
4 Star Anis
2 Cinnamon Sticks
0.5 tspn White Peppercorn
1 Dried Chili (Optional)

Instructions

This is so simple but it was so yummy my guests begged for the recipe.
This recipe take approximately half a day, but actually prep time is about 5 seconds. All you need is a fridge and storage bag!

First, clean the wings set aside.

In a large storage bag, combine all ingredients and add the wings.

Leave it in the fridge overnight or during the day, and flip the bag upside down to allow perfect coating, just a couple of times.

An hour before you are ready to eat, Turn the oven to 220 degrees Celsius, and toss the chicken in a large pan (preferably iron pan) including the spices..

Grill them for about 35-45 minutes.

Serve absolutely hot hot!