

Asian Wings

GET THIS

2 packs party wings (about 12 to 18 wings)
1 tsp powder garlic
1 tsp powder ginger
1 tsp salt
½ tsp pepper
½ cup honey
½ cup water
4 tbsp soy sauce
3 tbsp vegetable oil



DO THIS!

In a pot bring the garlic, ginger, honey, and water to a boil. Reduce heat to low simmer stirring occasionally until thickened (about 8 minutes). Remove from heat and place in a large bowl, let sit.

Preheat oven to 400°F. Toss wings, vegetable oil, salt, and pepper in a bowl to coat. Cover with foil a rectangular oven pan and place wings in a single layer on pan.

Bake wings until cooked and skin is crispy, 45 to 50 minutes.

Add wings to ginger-soy glaze and toss to evenly coat. Place wings into a large rectangle glass cookware and any remaining glaze. Place in oven on broil about 10 minutes or until glaze starts to thicken and caramelize.

EAT WITH THIS!

Schnucks bag of microwave vegetables.