



Mongolian Wings

Ingredients

- 1 ½ pounds Murray's chicken full wings or legs
- 2 tbsp Vegetable oil
- Kosher Salt
- Black pepper
- ¼ cup Soy sauce
- ¼ cup Honey
- 2 tbsp Rice wine vinegar
- 1 tbsp Sriracha sauce
- 3 cloves Garlic
- 1 tbsp Fresh ginger
- Green onion
- Sesame seeds



Directions

1. Preheat your oven to 425 F degrees and place a metal rack on top of a large baking pan. Be sure to use cooking spray on the rack so the chicken skin does not stick.
2. In a large bowl or Ziploc bag, toss chicken wings with oil, salt, pepper and garlic powder. Place wings on a wire rack and cook for 45-50 minutes, until crispy and golden.
3. While chicken is baking, add honey, soy sauce, rice wine vinegar, Sriracha, garlic and ginger into a small saucepan. Bring to a simmer until the flavors meld and the sauce reduces slightly for about 10 minutes.
4. Transfer baked wings to a large bowl and toss with glaze.
5. Return to rack and broil for 2-3 minutes until glaze is caramelized.
6. Garnish with green onions and sesame seeds.



Sweet, sticky and slightly spicy - these Mongolian wings will score major points with your family and friends.