HOT & BOLD

Sticky Honey-Soy Chicken Wings

PREP	COOK	SERVES
10 min	50 min	4 to 6 as a starter

Oven-crisp chicken wings tossed in a sticky honey, soy and garlic glaze. Finger food that vanishes in minutes.

Ingredients

For the wings

- 1 kg chicken wings, tips removed and split at the joint
- 1 tbsp baking powder (not bicarbonate)
- 1 tsp salt

For the glaze

- 4 tbsp honey
- 3 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tbsp sriracha or chilli sauce
- 3 garlic cloves, grated
- 1 tbsp grated fresh ginger

To finish

- 2 tsp sesame seeds
- 2 spring onions, thinly sliced

Method

1. Heat the oven to 220°C and set a rack over a baking tray. Pat the wings very dry with kitchen paper.
2. Toss the wings with the baking powder and salt until lightly coated, then spread them on the rack in one layer.
3. Bake for 40 to 45 minutes, turning once, until deep golden and crisp.
4. Meanwhile, simmer all the glaze ingredients in a small pan for 4 to 5 minutes, until syrupy.

5. Tip the hot wings into a large bowl, pour over the glaze and toss until every wing is coated.
6. Scatter with sesame seeds and spring onions and serve straight away.

Cook's tip

Dry wings are crisp wings. If you have time, leave them uncovered in the fridge for an hour before baking.