
Your Name	Douglas Bryce
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Recipe Name	Sesame Chicken Wings
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Category (select one)	Poultry
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List of Ingredients and Quantity

1/3 cup soy sauce
2 tablespoon honey
2 tablespoons cider vinegar
1 tablespoon peeled and minced ginger root
1 tablespoon sesame oil
2 garlic cloves, minced
1/4 teaspoon cayenne, or to taste
3 pounds chicken wings, wing tips cut off
3 tablespoons sesame seeds



Instructions

In a large bowl combine the soy sauce, honey, vinegar, ginger root, sesame oil, garlic, and cayenne; add chicken wings, stirring to coat them with the marinade, and let them marinate, covered at room temperature, stirring occasionally, for 2 hours or chill them, covered, overnight.

Stir the mixture, put the wings on racks in baking pans, and sprinkle them with sesame seeds.

Bake the wings in a preheated 425F oven for 30 minutes, or until they are golden and tender, and, if desired, broil them under a preheated broiler to about 2 inches from the heat for 1 to 2 minutes to crisp the skin.

Serve the wings warm or at room temperature.

Comments or Tips

Serve on brown or fried rice. Provide a dipping sauce if desired. Add a side of broccoli, boiled carrots, or green beans.
