

Baked Asian Chicken Wings

Wings! Among the most essential sports-watching apps to grace the bar tops, coffee tables or tailgates in Fall and Winter months. We all know about the hot wings from Buffalo. These aren't those. These wings are a sticky, garlicky, sweet soy and ginger-drenched cousin. These wings will be a game changer you never saw coming.

Ingredients:

1/4 cup soy sauce
2 tablespoons toasted sesame oil
1 tablespoon dark brown sugar
3 large cloves garlic, grated on a microplane or minced
2 tablespoons ginger, grated on a microplane or minced
3 pounds chicken wings
Nonstick cooking spray
Togarashi and/or furikake, for sprinkling
3 scallions, sliced thinly, for garnish

special equipment: rimmed baking sheet with rack

Directions:

Stir together the soy sauce, sesame oil, brown sugar, garlic, and ginger in a large bowl.

Cut the tips off of the chicken wings, and then separate each wing into two pieces at the joint. (Freeze the tips to add to a homemade stock, or toss in the trash.) Put the wings into the marinade and stir to coat. Marinate for 30 minutes, stirring occasionally.

Meanwhile, arrange oven racks at the top and middle of the oven and preheat to 425 degrees. Line a rimmed baking sheet with three layers of foil and then with a wire baking rack. Spray with nonstick spray. After the wings have marinated, use tongs to place them on the rack, reserving the marinade. Bake until they begin to brown, about 20 minutes. Remove the baking sheet and brush intermittently being sure to occasionally flip each wing to the other side to brush with the marinade. Continue baking until the marinade is bubbling and the wings are glossy and sticky looking, but not burning, about 25 more minutes. Flip the wings with tongs. Turn the oven to broil and broil, watching closely, until the skin crisps and browns more, and the juices spit and bubble, 1 to 2 minutes. Remove and sprinkle with togarashi and/or furikake and scallions and let cool before digging in.

Cook's Notes

If you don't have a wire rack that sets neatly into a rimmed baking sheet, roast and broil on a foil lined baking sheet sprayed with nonstick cooking spray.

total time: 1 hour
active prep: 1 hour
serves: 4
difficulty: easy