

GUASTELLO'S VILLAGE MARKET

Honey-Sriracha Chicken Wings

Serves 4 and can be easily doubled

Ingredients

For the Wings:

2 tablespoons vegetable oil, plus more for the pan
2 pounds chicken wings, split at the joints, tips removed
2 tablespoons unsalted butter, melted
1 teaspoon granulated garlic
Kosher salt and freshly ground pepper

For the Sauce:

5 tablespoons unsalted butter
1/3 cup honey, plus more for drizzling
1/4 cup Sriracha (Asian chile sauce)
1 tablespoon soy sauce
2 teaspoons fresh lime juice

Preheat the oven to 400 degrees F. Lightly coat a large rimmed baking sheet with vegetable oil. Dry the chicken wings with paper towels and place in a large bowl. In a small bowl, mix 2 tablespoons vegetable oil, the melted butter, granulated garlic, 1 teaspoon salt and 1/2 teaspoon pepper. Pour the mixture over the wings and toss well to coat. Spread the wings in a single layer on the prepared baking sheet.

Bake the wings until browned and crisp, 45 to 55 minutes. Meanwhile, make the sauce: Melt the butter in a small pot over medium heat. Add the honey, Sriracha, soy sauce and lime juice and stir until the mixture bubbles gently. Remove from the heat and set aside.

Carefully remove the wings from the baking sheet and transfer to a large bowl. Pour the warm sauce over the wings and gently toss to coat. Transfer the wings to a serving platter and drizzle with more honey; serve with lime wedges.

Credit: foodnetwork.com