

# Chinese Barbecued Chicken Wings

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Ingredients:

3 lbs. chicken wings (split at the joint, tips removed)  
½ cup minced scallions  
1/3 cup hoisin sauce  
2 tbl. butter  
2 tbl. grated ginger  
2 tbl. honey  
¼ tsp. sesame oil

Directions:

Spread 3 pounds of wings on 2 oiled rimmed baking sheets and roast at 425° until very crisp, about 45 minutes.

Heat the remaining ingredients in a small sauce pan and then toss with the cooked chicken wings and serve.

Garnish with slivered scallions and toasted sesame seeds if desired.

~ Credit: Food Network Magazine