

CRISPY BAKED BUFFALO OR BBQ GLAZED WINGS

F MEDIUM

Last Modified: 05/13/2016

PREP: 3 Hrs
COOK: 45 Min
OVEN: 425

APPETIZER-CHICKEN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Dozen	Small Chicken Wings (Flats & Drumettes)	Thawed

DRY COATING			
1	Cup	All Purpose Flour	
3	Tbsp	Corn Starch	
1/4	Tsp	Sea Salt	

BUFFALO HOT WING SAUCE			
3/4	Stick	Unsalted Butter	
1	Tbsp	Garlic	Minced
1/4	Cup	Sriracha Hot Chili Sauce (Huy Fong)	
1/2 +/-	Tsp	Kosher Salt	To Taste

ASIAN BARBECUE WING GLAZE			
1	Tbsp	Soy Sauce (Lee Kum Kee)	
6	Oz	Frozen Orange Juice Concentrate	Thawed
3	Tbsp	Hoisin Sauce (Koon Chun)	
1/2	Tsp	Crushed Red Pepper Flakes	
2	Tsp	Honey	
1	Tsp	Rice Wine Vinegar (Marukan)	

PREPARATION	
FACTOID	Delicious BAKED Wings that will remain CRUNCHY even after they cool. The steaming step is NECESSARY in order to achieve a nice crisp skin. The steaming process effectively renders the layer of fat from beneath the skin to allow the Wings to crisp up nicely once they are baked in the oven.
CAUTION	Do NOT use Jumbo Chicken Wing Sections here. The steaming process becomes MUCH more difficult to complete properly & almost always results in a soggy skinned Wing..
TOOLS	1) Large Mixing Bowl 2) Small Saucepan 3) Stock Pot & Lid & Steaming Basket 4) 2 - Aluminum Half Sheet Pans & Wire Racks
PREP	DISH 1) Mince the Garlic Cloves and set them aside.
1	2 HOURS BEFORE: Pat the Wing Sections dry and place them uncovered in a single layer on racks in sheet pans in the bottom of the refrigerator for about 2 hours to dry out..
2	STEAMING: Put 1 1/2 inches of water in the bottom of a stock pot over medium high heat and bring it to a rolling boil. Do NOT allow the boiling Water to touch the bottom of the steaming basket. Reduce the heat to a simmer. Place the Wing Sections in an single layer on the steaming basket inside the stock pot. Cover and steam them for 10 minutes WITHOUT opening the cover. Do the Wings in small batches until completed.

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3	DRY COAT: In a brown paper sack, add in the Flour, Cornstarch and a large pinch of Salt. Shake to mix well. As the Wings complete steaming, immediately place a few Wings inside the bag, hold shut and shake to coat evenly with the Flour Mixture.
4	COATING SET: Arrange the dry coated Wing Sections in a single layer (NOT touching) on a non stick cooking spray coated rack over a sheet pan lined with parchment paper. Allow them to rest undisturbed for about 15 minutes for the dry coat to adhere properly.
5	Preheat the oven to 425 degrees with racks in the upper and lower thirds.
6	BAKE: Bake the Wings for 20 minutes, remove and turn over the Wing Sections, return and bake for another 20 minutes. Cover with aluminum foil and set aside to keep hot.
7	HOT SAUCE WINGS: Melt the Butter and Garlic in the microwave on 50% power for 2 minutes. Whisk in the Hot Sauce and Salt. Toss the hot Wing Sections in the Sauce and serve while hot.
8	ASIAN BBQ GLAZED WINGS: Combine all of the ingredients in a small saucepan over medium heat and bring to a boil while stirring. Once it is bubbling, reduce the heat to a simmer and allow it to thicken (bubbles on bubbles). Let it cool for 5 minutes, toss the hot Wing Sections in the Sauce and serve while hot.
OPTIONAL	Try any of these Wing Sauces (or mix n' match as you like): Recipe: Sauce - BBQ - Bourbon BBQ Sauce. Recipe: Sauce - BBQ - Flavored BBQ Sauces. Recipe: Sauce - BBQ - Korean Spicy BBQ Sauce. Recipe: Sauce - BBQ - Korean Sweet & Sticky BBQ Sauce. Recipe: Sauce - Buffalo Wing Sauce. Recipe: Sauce - Sweet & Sour Sauce (Spicy).
SERVE	Serve with a Recipe: Sauce - Stilton Blue Cheese Steak Sauce and ice cold crisp Celery Sticks on the side.