

# CRISPY BAKED CHICKEN WINGS & 6 SAUCES

F EASY

Last Modified: 05/13/2016

PREP: 10 Min  
COOK: 1 Hr 30 Min  
OVEN: 250 & 425

CHICKEN

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	Pounds	Chicken Wing Sections	Thawed
		<b>PICK A SAUCE OR MIX IT UP</b>	
		Buffalo Wing Sauce	
		Flavored Barbecue Sauces	
		Korean Sweet & Spicy Dipping Sauce	
		Jamaican Jerk Sauce	
		Sweet & Sour Sauce	
		Tongkatsu Sauce	

CRISP COATING MIX			
1/2	Tsp	Table Salt	
1	Tbsp	Baking Soda (Aluminum Free)	

PREPARATION	
<b>FACTOID</b>	This coating is SUPER crispy and easily remains crisp after coating the wings with sauce - even hours later.
<b>FACTOID</b>	The Baking Soda makes for a SUPER crisp skin! The Aluminum is BITTER TASTING!
<b>TOOLS</b>	1) Large Mixing Bowl 2) 2 - Aluminum Half Sheet Pans & Wire Racks
<b>PREP</b>	<b>DISH</b> 1) Preheat the oven to 250 degrees with racks in the middle and lower thirds. 2) Cut the Wings into Drumettes, Blades & Tips if not already done - Discard the Tips.
<b>1</b>	Place the wing sections in the mixing bowl. LIGHTLY sprinkle them with the Salt & Baking Powder. Mixing with your free hand as you go so each wing is coated (You may need a little more Mix).
<b>2</b>	Place the Wing Sections in a single layer on the wire racks so they are NOT TOUCHING.
<b>3</b>	Bake the Wings for 30 minutes - Do NOT turn them over. Rotate the Sheet pans.
<b>4</b>	Leaving the Wings in the oven, raise the oven temperature to 425 degrees.
<b>5</b>	Bake for 40 ~50 minutes longer, until the Skin is golden brown and CRISP! Remove from the oven and allow them to sit for 15 minutes.
<b>6</b>	Place the Wings in the now WASHED mixing bowl. Pour over the Wing Sauce of choice while shaking & tossing to evenly coat each wing.
<b>SERVE</b>	Serve the Chicken Wings while hot.