

Hot Honey Chicken Wings

WITH BLACK PEPPER GARLIC INFUSED OLIVE OIL +
HOT HONEY BALSAMIC VINEGAR



Ingredients

For the Chicken Wings:

- 2 pounds whole chicken wings, split at joints and tips discarded
- 2 TBSP baking powder
- 2 TBSP Black Pepper Garlic Olive Oil
- Salt, to taste

For the Hot Honey Balsamic Glaze:

- 1/3 cup Hot Honey Balsamic Vinegar
- 1/4 cup honey
- 2 tablespoons soy sauce
- 1 tablespoon butter
- 2 cloves garlic, minced
- 1 TSP grated fresh ginger (optional)
- Red pepper flakes or chili flakes (optional, for added heat)
- Sesame seeds and chopped green onions, for garnish (optional)



Notes

Directions

1. Preheat your oven to 400°F & line a baking sheet for easy cleanup.
2. In a large bowl, toss the chicken wings with black pepper garlic infused olive oil, baking powder, and a sprinkle of salt until evenly coated.
3. Place wings on the baking sheet in a single layer. Bake in the preheated oven for about 45-50 minutes, or until the wings are golden & crispy.
4. While the wings are baking, prepare the glaze. In a small saucepan, combine the hot honey balsamic vinegar, honey, soy sauce, butter, minced garlic, grated ginger (if using), and red pepper flakes (if using). Cook over medium heat, stirring occasionally, until the mixture comes to a simmer. Reduce heat to low & let it simmer for about 5-7 minutes, or until it thickens slightly. Remove from heat.
5. Once the wings are cooked, transfer them to a large bowl. Pour the hot honey balsamic glaze over the wings and toss to coat them evenly.
6. If you want extra crispiness, you can place the glazed wings back on the baking sheet or wire rack & broil them for 2-3 minutes until they get a little extra crunch. Keep an eye on them to prevent burning.
7. Transfer the glazed wings to a serving platter. Optionally, garnish with sesame seeds and chopped green onions for extra flavor and presentation.