

Sticky Sesame-Ginger Wings

Crisp wings tossed in a lacquered sweet-savory glaze with sesame and scallions.



PREP 15 min

COOK 45 min

SERVES 4

WHAT YOU'LL NEED

- 2½ lb split chicken wings
- 1 tbsp baking powder, salt & pepper
- ⅓ cup soy sauce
- ¼ cup honey
- 2 tbsp brown sugar
- 1 tbsp rice vinegar
- 1 tbsp grated ginger & 3 garlic cloves
- 1 tsp sesame oil
- Sesame seeds and sliced scallions

THE APPROACH

- 01 Pat wings dry and toss with baking powder, salt, and pepper. Arrange on a rack over a sheet pan.
- 02 Bake at 425°F for 40–45 minutes, turning once, until crisp and deeply browned.
- 03 Simmer soy, honey, brown sugar, vinegar, ginger, and garlic until thick enough to coat a spoon. Stir in sesame oil.
- 04 Toss hot wings in glaze and finish with sesame seeds and plenty of scallions.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.