

# Crispy Baked Asian Chicken Wings

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## **Ingredients**

2½ pounds chicken wings, tips removed, drumettes and flats separated  
1 Tablespoon vegetable oil  
1 Tablespoon Chinese 5-Spice or your favorite Asian spice blend  
1/3 cup hoisin sauce  
1/4 cup blackberry jam

## **Directions**

Preheat oven to 400°F.

Rinse wings and drumettes and pat dry. Transfer to a large bowl and toss with vegetable oil and spice blend until well coated. Position wings on baking racks in a single layer ensuring that wings aren't touching.

Bake, rotating pan half-way through, until fully cooked, 45 to 50 minutes. Remove wings from oven and transfer to a large bowl.

Whisk together hoisin and blackberry jam in a small saucepot over medium-low heat until warm.

Drizzle wings with sauce, tossing until well coated. Serve immediately.