Honey Sriracha Chicken Wings

written by The Recipe Exchange | September 16, 2015

Ingredients

20 pieces of chicken wings (10 wings cut at the joint and tips removed)
1 tsp of granulated garlic
2 tbsp of flour
Salt and pepper
3 tbsp of butter
1/4 cup of honey
1/4 cup of sriracha
1 tbsp of soy sauce
Juice of half lemon

Directions

In a ziplock bag, mix the flour and the granulated garlic. Add the chicken wings to the ziplock bag and shake to coat evenly. Place the chicken wings on a cookie sheet, lined with parchment paper. Salt and pepper to taste. Bake in a preheated oven at 400F for about 45 minutes, turning the wings at half time.

While the chicken wings are cooking, prepare the glaze. Start by melting the butter in a sauce pan. Add the honey, sriracha sauce, soya sauce and lemon juice. Bring to a boil and simmer for a few minutes.

Once the chicken wings are fully cooked, take them out of the oven and brush them with the glaze. Return them to the oven on broil for a few minutes.