



2 pounds chicken wings
4 slices ginger
3 scallions, thinly sliced
2 tablespoons Garlic
Olive Oil
1 tablespoon Cayenne
Olive Oil
1/2 cup Tangerine Dark
Balsamic
1/4 cup honey
1/2 tablespoons light
soy sauce
1 teaspoon Dark
Roasted Sesame Oil

HONEY, SOY, GINGER, TANGERINE BALSAMIC GLAZED WINGS

Rinse chicken wings and pat dry. In a large shallow bowl or ziplock bag add all the ingredients, reserving 1 tablespoon garlic olive oil and cayenne olive oil. Add the wings and toss well to coat. Cover and marinate the wings in the refrigerator for at least 2 hours or up to 8 hours.

Remove wings from marinade and pat dry. Heat a large (preferably non-stick) sauté pan (12"+) over medium heat. Add one tablespoon Cayenne and one tablespoon of garlic olive oil to the pan. Add the wings and fry until browned on each side, about 5 minutes. Continue cooking the wings, turning them over often to coat as the glaze caramelizes. Cook until the wings are nicely browned, sticky, and cooked through. Garnish with additional sliced scallions before serving