

Lemon Ginger Wings

©2011, Scott Duncan

2 lemons, zested and juiced
2 cloves of garlic, grated
1 T grated fresh ginger
½ t ground red pepper

2 t salt
1 t ground black pepper
½ C honey
2-3 lbs. chicken wings

Cut each chicken wing into 3 pieces: the drumette, the flat, and the tip. Discard the tips (or save them for stock). Place the drumettes and flats into a gallon-size, resealable plastic bag.

In a mixing bowl, combine lemon zest, lemon juice, garlic, ginger, ground red pepper, salt, black pepper, and honey. Whisk to combine. Pour over chicken wings and ensure the marinade is thoroughly distributed. Seal the plastic bag, and place chicken into refrigerator for at least two hours (and up to overnight).

Preheat oven to 425°. Line a lipped sheet tray with heavy-duty foil. Spray foil with nonstick cooking spray.

Lightly shake off excess marinade and place chicken parts in a single layer on foil-lined baking sheet. Pour the remaining marinade into a small saucepan. Roast chicken wings for 15 minutes.

As the chicken wings roast, reduce marinade in saucepan over medium heat. Let marinade reduce by $\frac{3}{4}$, until it become a thick glaze. Remove from heat when it reaches desired consistency.

After 15 minutes, turn wings over and return to oven for 10 minutes. At the end of the 10 minutes, brush wings with glaze and roast for 5 more minutes. (*This will make a total cooking time of 30 minutes.*) Serve with plenty of napkins.

Serves 4

