



## “I’d love a new recipe for grilled chicken wings”

Sticky sweet replaces blazing buffalo with these tasty wings. We serve them as finger food for an outdoor party or as the main course for a family dinner when paired with seasonal sides.

Marinate 2 lbs. **chicken wings** (tips trimmed and separated at the joint) in  $\frac{1}{2}$  cup **soy sauce**, 1 tbsp. minced **fresh ginger**, 1 tbsp. minced **garlic**, and 1 tbsp. **Asian chili paste**, stirring often, 15 minutes. Grill, covered, over medium heat, turning often until golden, 10 to 15 minutes. In a small bowl, combine  $\frac{1}{2}$  cup **honey** and  $1\frac{1}{2}$  tsp. **hoisin sauce**. Using a pastry brush, generously glaze wings and continue to grill, turning as glaze starts to caramelize, about 5 minutes more (don’t burn glaze). Transfer to a platter; sprinkle with 2 tbsp. **toasted sesame seeds** and 1 chopped **green onion**. Serves 6 to 8 as an appetizer, 2 as a main course.

