



# Noreen's Kitchen

## Sesame-Honey Wings

### Ingredients

#### Sauce

3/4 cup soy sauce  
1/2 cup honey  
1/2 cup brown sugar  
1 tablespoon grated ginger  
1 tablespoon toasted sesame oil

#### Wings

5 pounds chicken wing pieces  
1 cup corn or tapioca starch  
Sesame seeds (optional)  
Green onion, finely minced (optional)

### Step by Step Instructions

Preheat oven to 350 degrees

Combine all sauce ingredients in a bowl large enough to toss the wings in later and whisk together well. Set aside

Place corn or tapioca starch in a plastic bag and dredge the chicken wing pieces to coat well.

Place chicken in a single layer on a baking rack that has been placed on a rimmed baking sheet that has been lined with parchment and foil.

Bake wings for 30 to 40 minutes until they are crispy and their juices run clear.

Dunk the wings in the honey-sesame sauce to coat.

Return to rack and bake for 5 more minutes to bake the sauce into the wings.

While the wings are in the oven, place the remaining sauce on a low flame. The starch that has transferred from the wings will allow the sauce to thicken. Bring to a low simmer until slightly thickened.

Remove wings from oven and transfer to a serving platter.

Pour thickened sauce over baked wings right before serving.

If desired sprinkle with sesame seeds and finely minced green onion.

**Enjoy!**