



# Noreen's Kitchen

## Sticky Lemon Pepper

### Chicken Wings

#### Ingredients

2 to 3 pound of chicken wings	1/2 cup honey
1/2 cup corn starch	1/4 cup lemon juice
1 teaspoon salt	1/4 cup lemon zest (4 organic lemons)
2 teaspoons lemon pepper seasoning	2 cloves garlic, minced

#### Step by Step Instructions

Preheat oven to 400°.

Prepare your wings and cut them apart at the joint, discarding the small tips or saving them for stock.

Mix lemon pepper and salt together.

Place corn starch and half of the seasoning blend into a zip top bag or plastic container with a sealing lid. Mix well.

Dredge the chicken wing pieces in the corn starch in batches. Tap the pieces off to remove any excess corn starch.

Place wing pieces onto a rack that is set into a rimmed baking sheet that is lined with aluminum foil for easy clean up.

Bake wings for 20 minutes then remove from oven and turn over. Return to the oven and bake for an additional 20 to 25 minutes.

Blend honey, lemon juice, lemon zest, garlic and remaining seasoning blend together in a bowl. Be sure to stir well to incorporate all the ingredients fully.

When wings are ready, dip each wing into the glaze and return to the rack.

Return to the oven for 10 minutes.

Remove from the oven and repeat the glazing and bake for an additional 10 minutes.

Remove the finished wings from the oven and place on a platter for serving. Allow them to sit for five minutes before eating so you don't burn your mouth.