

Chicken Wings with Shichimi Togarashi

Ingredients

1 1/2 lb Chicken Wings
1/2 c Honey
1/2 c Soy Sauce
1/2 T Shichimi Togarashi

Instructions

- 1.Mix honey and soy sauce in medium bowl. Transfer half to container and set aside. Pour other half into large bowl and add chicken wings. Cover and refrigerate chicken for 2 to 3 hours to marinate.
- 2.Preheat oven to 375°F. Take wings out of bowl and transfer to a baking sheet lined with foil. Place tray in oven and cook for 20 minutes.
- 3.Heat remaining half of honey and soy sauce in medium saucepan over medium heat. Cook until thickened. Turn off heat and transfer to a large bowl.
- 4.Remove chicken and place wings in the bowl with honey mixture. Toss to coat and return chicken wings to oven for 20 minutes more.
- 5.Arrange cooked wings on platter and sprinkle generously with Shichimi Togarashi.