

The Chicken Wing Cookbook

64 Recipes

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Sweet and Spicy Chicken Wings

Ingredients

1 cup Pace® Picante Sauce
1/4 cup honey
1/2 teaspoon ground ginger
12 chicken wings (tips removed)

Directions

Stir the picante sauce, honey and ginger in a large bowl.

Cut the wings in half at the joints to make 24 pieces. Toss the wings with the picante sauce mixture. Place them in a foil-lined shallow baking pan.

Bake at 400 degrees F for 55 minutes or until they're glazed and cooked through, turning and brushing often with the sauce during the last 30 minutes of baking time. Discard any remaining sauce.

Orange Glazed Chicken Wings

Ingredients

1 tablespoon vegetable oil
18 chicken wings, tips removed
and wings cut in half at joint
1/2 cup orange marmalade
1/4 cup Dijon mustard
2 tablespoons soy sauce

Directions

Heat the oil in a large skillet over medium-high heat. Add the wing pieces, and fry until golden brown on all sides, about 6 to 10 minutes.

Spoon off any excess fat, and add the orange marmalade, mustard, and soy sauce to the skillet, stirring to blend the ingredients and coat the wing pieces. Simmer on medium heat 8 to 10 minutes, until the sauce thickens and glazes the wings. Serve hot.

Buffalo Chicken Wings II

Ingredients

12 chicken wings, split and tips discarded
3 tablespoons butter, divided
1/4 cup all-purpose flour
1 tablespoon distilled white vinegar
3 teaspoons hot pepper sauce
1/4 teaspoon salt
1/2 cup blue cheese salad dressing

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt 2 tablespoons butter in a 9x13 inch baking dish in preheated oven. Coat chicken with flour, shake off excess and place in dish.

Bake uncovered in preheated oven for 20 minutes. Turn pieces and bake uncovered for another 20 to 25 minutes, or until chicken is cooked through and no longer pink inside when thickest pieces are cut in the center. Drain on paper toweling.

In a small bowl combine the remaining 1 tablespoon butter, vinegar, pepper sauce and salt and mix until well blended. Add chicken and toss until evenly coated with mixture. Serve with bleu cheese salad dressing.

Grill Master Chicken Wings

Ingredients

Wings:

1/2 cup soy sauce

1/2 cup Italian-style salad dressing

3 pounds chicken wings, cut apart at joints, wing tips discarded

Sauce:

1/4 cup butter

1 teaspoon soy sauce

1/4 cup hot pepper sauce (such as Frank's RedHotB®), or to taste

Directions

Combine 1/2 cup soy sauce, Italian dressing, and chicken wings in a large, zip-top bag. Close bag and refrigerate 4 hours to overnight.

Preheat an outdoor grill for medium heat. In a small saucepan, melt the butter. Stir in the 1 teaspoon soy sauce and the hot pepper sauce. Turn off heat and reserve.

Remove the chicken wings from the marinade and pat dry. Cook the wings on the preheated grill, turning occasionally, until the chicken is well browned and no longer pink, 25 to 30 minutes.

Place grilled wings in a large bowl. Pour butter sauce over wings; toss to mix well.

Australian Deep Fried Chicken Wings

Ingredients

8 chicken wings
4 tablespoons soy sauce
3 tablespoons oyster sauce
3 tablespoons sweet sherry
salt and pepper to taste
1/2 cup all-purpose flour
1/2 cup corn flour
1 quart oil for deep frying

Directions

To Marinate: Place the chicken wings in a large nonporous glass dish or bowl. In a small bowl mix the soy sauce, oyster sauce, sherry, salt and pepper and pour mixture over chicken; turn to coat. Cover dish and refrigerate to marinate for 12 to 24 hours.

Remove chicken from marinade, disposing of any remaining marinade. Mix all-purpose flour with corn flour in a shallow dish or bowl and toss wings in flour mixture until well coated.

Heat oil in a deep skillet or deep fryer and deep fry wings until crispy and cooked through (juices run clear). Drain on paper towels and serve.

Teriyaki Chicken Wings

Ingredients

1 cup water
1 cup soy sauce
1 cup white sugar
1/4 cup pineapple juice
1/4 cup vegetable oil
1 tablespoon minced fresh garlic
1 tablespoon minced fresh ginger
3 pounds chicken wings or drumettes

Directions

Whisk together the water, soy sauce, sugar, pineapple juice, vegetable oil, garlic, and ginger in a large glass or ceramic bowl until the sugar has dissolved. Add the chicken wings, coat with the marinade, cover the bowl with plastic wrap, and marinate in the refrigerator for at least 1 hour.

Preheat an oven to 350 degrees F (175 degrees C). Grease baking dishes, and set aside.

Remove the chicken from the marinade, and shake off excess and place the chicken wings into the prepared baking dishes. Discard the remaining marinade. Bake the wings in the preheated oven until the chicken is cooked through and the glaze is evenly browned, about 1 hour.

Maple-Bourbon Glazed Chicken Wings with Real

Ingredients

36 chicken wings
1 tablespoon vegetable oil
1/2 cup chopped onion
1/2 cup pure maple or pancake
syrup
1/2 cup ketchup
1/4 cup bourbon or whiskey
1 teaspoon hot pepper sauce*
(optional)
1/2 cup Hellmann's® or Best
Foods® Real Mayonnaise

Directions

Cut tips off wings; cut wings in half at joint.

In medium saucepan, heat oil over medium-high heat and cook onion, stirring occasionally, 5 minutes or until golden. Add syrup, ketchup, bourbon and hot pepper sauce. Bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 5 minutes or until sauce thickens slightly. Remove from heat. With wire whisk, stir in Hellmann's® or Best Foods® Real Mayonnaise until smooth.

Grill or broil chicken wings, turning occasionally and brushing frequently with sauce, 15 minutes or until chicken is thoroughly cooked.

Andy's Five Pepper Chicken Wings

Ingredients

1 cup vegetable oil
4 pounds chicken wings
8 tablespoons butter
3 cups hot sauce
2 tablespoons chopped fresh garlic
2 jalapeno peppers, seeded and chopped
2 Thai chile peppers, seeded and chopped
2 habanero peppers, seeded and chopped
2 yellow wax peppers, seeded and chopped
2 red chile peppers, seeded and chopped
salt and pepper to taste

Directions

Heat oil in deep-fryer to 300 degrees F (150 degrees C). Preheat oven to 400 degrees F (205 degrees C).

Cook wings in hot oil for 15 minutes, turning occasionally. Drain on a paper towel-lined dish, then transfer to a shallow baking dish. Broil in the preheated oven for 15 minutes, turning once.

Melt butter in a medium stock pot over medium heat. Stir in hot sauce, garlic, jalapeno, Thai chile, habanero, yellow wax, and red chile peppers. Reduce heat to medium low and cook for 15 minutes, or until peppers are softened. Season to taste with salt and pepper, and pour over wings, turning to coat. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for an additional 10 minutes. Let cool for 5 minutes, and enjoy. Be sure to have plenty of water handy!

Cola-Brined Chicken Wings

Ingredients

1/2 cup kosher salt
1 liter cola-flavored carbonated beverage
4 pounds chicken wings

1/2 cup vegetable oil
1/4 cup packed brown sugar
2 tablespoons kosher salt
2 tablespoons garlic powder
2 tablespoons ground black pepper
2 tablespoons ground mustard
4 teaspoons paprika

Directions

Pour 1/2 cup kosher salt and the cola into a resealable plastic bag, mix until the salt dissolves. Add the chicken wings, coat with the brine, squeeze out excess air, and seal the bag. Brine in the refrigerator for 2 hours. While the chicken is brining, stir together the vegetable oil, brown sugar, 2 tablespoons kosher salt, garlic powder, black pepper, mustard powder, and paprika in a small bowl to form a paste; set aside.

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Drain the chicken wings in a colander set in the sink, then pat dry with paper towels. Place the wings into a large mixing bowl, then mix in the spice paste until evenly coated.

Grill the wings on the preheated grill, turning occasionally, until the chicken is no longer pink at the bone, 10 to 15 minutes.

Thai Chicken Wings

Ingredients

5 pounds frozen chicken wings
1 cup chicken broth
1/2 cup white sugar
1/4 cup fish sauce
1/4 cup crushed garlic
1/4 cup finely chopped jalapeno
chile peppers
2 tablespoons cornstarch
3 teaspoons paprika
1 tablespoon olive oil

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place chicken wings on a non-greased cookie sheet. Bake in the preheated oven for 45 minutes to 1 hour, turning once, until golden brown. Move to serving dish/platter.

In a medium skillet saute garlic and jalapeno peppers in olive oil until soft. Add chicken broth, fish sauce, paprika and sugar. Add cornstarch and let thicken. Stir all together and pour over crispy chicken wings. Enjoy!

Chicken Wing Dip

Ingredients

2 (8 ounce) packages cream cheese, softened
3/4 cup pepper sauce (such as Frank's Red Hot®)
1 cup Ranch-style salad dressing
2 cups diced cooked chicken
1 cup shredded Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cream cheese and hot pepper sauce until well blended. Mix in the Ranch dressing, chicken and Cheddar cheese. Spread into a 9x13 inch baking dish.

Bake for 30 minutes in the preheated oven. If oil collects on the top, dab it off using a paper towel. Serve with tortilla chips.

Barbecue Chicken Wings

Ingredients

3 pounds whole chicken wings
2 cups ketchup
1/2 cup honey
2 tablespoons lemon juice
2 tablespoons vegetable oil
2 tablespoons soy sauce
2 tablespoons Worcestershire sauce
1 tablespoon paprika
4 garlic cloves, minced
1 1/2 teaspoons curry powder
1/2 teaspoon pepper
1/8 teaspoon hot pepper sauce

Directions

Cut chicken wings into three sections; discard wing tips. Place wings in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until juices run clear.

In a bowl, combine the remaining ingredients. Pour 1/2 cup into a 3-qt. slow cooker. Drain chicken wings; add to slow cooker. Drizzle with remaining sauce. Cover and cook on low for 1 hour, basting occasionally.

Chicken Wings Pacifica

Ingredients

3 pounds chicken wings
1 cup soy sauce
1 cup packed brown sugar
1/2 cup butter
1 teaspoon mustard powder
3/4 cup water

Directions

Disjoint the chicken wings, discarding the tips.

Combine the soy sauce, brown sugar, butter or margarine, mustard and water and heat until the sugar and butter dissolve. Let mixture cool and pour over wings. Marinate in the refrigerator for 2 hours, turning occasionally.

Preheat oven to 350 degrees F (175 degrees C).

Bake chicken wings in marinade for 45 minutes, turning once and spooning marinade over chicken occasionally. Drain on paper towels and serve.

Chinese Chicken Wings

Ingredients

1 (16 ounce) bottle soy sauce
3 tablespoons lemon juice
1 1/2 tablespoons onion powder
1 1/2 teaspoons garlic powder
2 bay leaves, crushed
1 cup orange juice
5 pounds chicken wings, cut into thirds, tips discarded

Directions

Whisk together the soy sauce, lemon juice, onion powder, garlic powder, bay leaves, and orange juice in a large glass or ceramic bowl. Add the chicken wings and toss to evenly coat. Cover the bowl with plastic wrap, and marinate in the refrigerator for 8 hours to 2 days.

Preheat an oven to 350 degrees F (175 degrees C).

Bake the chicken wings in the preheated oven until no longer pink at the bone and the juices run clear, 45 to 55 minutes, basting every 10 minutes. For crispier skin, drain the juices from the pan during the last 10 minutes of baking.

Hot Chicken Wing Dip

Ingredients

1 pound skinless boneless chicken breasts
1 (8 ounce) bottle ranch dressing
2 (8 ounce) packages cream cheese, softened
1 (12 ounce) bottle hot pepper sauce
1 (16 ounce) package shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat a non-stick skillet over medium heat. Add chicken breasts and cook until juices run clear, about 4 minutes per side. Remove to a cutting board to cool completely. Use a fork to shred the meat into strands.

Pour the ranch dressing, cream cheese, and wing sauce into a bowl and mix until combined. Add the shredded chicken and mix well. Spread the mixture into a 9x13 inch baking dish. Sprinkle the Cheddar cheese over top of the chicken mixture.

Bake in the preheated oven until the cheese is bubbling, about 10 minutes.

Jar Doo Chicken Wings

Ingredients

1/4 cup soy sauce
2 teaspoons minced fresh ginger root
1 tablespoon dry gin
2 tablespoons water
2 teaspoons white sugar
1/2 teaspoon salt
1 1/2 pounds chicken wings, tips removed and wings cut in half at joint
vegetable oil for deep frying

Directions

Whisk together the soy sauce, ginger, gin, water, sugar, and salt in a small bowl. Arrange wings in a single layer in baking dish. Pour the soy sauce mixture over the wings. Allow wings to marinate 30 minutes.

Pour oil into a 2-quart saucepan; heat oil to 375 degrees F (190 degrees C). Drain and discard marinade from wings. Cook wings in batches in heated oil until brown and no longer pink on inside, 10 to 15 minutes. Drain cooked wings on paper towels before serving.

Mahogany Chicken Wings

Ingredients

3 pounds chicken wings, split and tips discarded
1/2 cup soy sauce
1/2 cup honey
1/4 cup molasses
2 tablespoons chile sauce
1 teaspoon ground ginger
2 cloves garlic, finely chopped

Directions

Place chicken in a shallow, medium dish.

In a medium bowl, mix soy sauce, honey, molasses, chile sauce, ground ginger and garlic. Pour the mixture over the chicken. Cover and refrigerate approximately 1 hour, turning occasionally.

Preheat oven to 375 degrees F (190 degrees C).

In a large baking dish, arrange chicken in a single layer. Bake in the preheated oven approximately 50 minutes, brushing with remaining soy sauce mixture often and turning once, until meat is no longer pink and juices run clear.

Buffalo Chicken Wings I

Ingredients

1 quart vegetable oil for deep frying
24 chicken wings, tips removed and wings cut in half at joint
4 tablespoons butter
1 tablespoon distilled white vinegar
5 tablespoons hot pepper sauce
salt and pepper to taste

Directions

Heat the oil in a large skillet or deep fryer to 375 degrees F (190 degrees C). Deep fry chicken wings in oil until done, about 10 minutes. Remove chicken from skillet or deep fryer and drain on paper towels.

Melt the butter in a large skillet. Stir in the, vinegar and hot pepper sauce. Season with salt and pepper to taste. Add cooked chicken to sauce and stir over low heat to coat. The longer the wings simmer in the sauce, the hotter they will be. Serve warm.

Honey Black Pepper Chicken Wings

Ingredients

- 8 chicken wings
- 2 red onions, minced
- 4 cloves garlic, finely chopped
- 1 slice fresh ginger root, minced
- water as needed
- 2 teaspoons sesame seeds
- 1 tablespoon sesame oil
- 2 tablespoons dark soy sauce
- 2 tablespoons white wine
- 1 1/2 tablespoons oyster sauce
- 1 tablespoon fresh lemon juice
- 3 tablespoons honey
- 1 pinch salt
- 1 slice fresh ginger root, finely chopped
- 4 cloves garlic, finely chopped
- 10 black peppercorns, coarsely ground
- 4 cups oil for deep frying

Directions

Place wings in a nonporous glass dish or bowl. Blend onions, 4 cloves garlic and 1 slice ginger in a blender, adding water as needed to dilute; rub this mixture into the chicken pieces.

In a small bowl, combine the sesame seeds, sesame oil, soy sauce, wine, oyster sauce, lemon juice, honey and salt. Mix well, then stir in 1 slice ginger, 4 cloves garlic and ground peppercorns. Add mixture to chicken and turn to coat; cover dish and refrigerate to marinate for about 30 minutes.

Heat oil in a deep skillet or deep fryer; fry chicken in hot oil for about 10 to 15 minutes, or until cooked through and juices run clear.

Zesty Chicken Wings

Ingredients

1/2 cup corn syrup
1/2 cup ketchup
1/4 cup cider vinegar
1/4 cup Worcestershire sauce
1/4 cup Dijon mustard
1 small onion, chopped
3 garlic cloves, minced
1 tablespoon chili powder
16 chicken wings

Directions

In a saucepan, combine the first eight ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until thickened. Meanwhile, cut chicken wings into three sections; discard wing tips. Place wings in a well-greased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 30 minutes, turning once. Brush with sauce. Bake 20-25 minutes longer, turning and basting once, or until chicken juices run clear. Serve with additional sauce if desired.

Marinated Chicken Wings

Ingredients

20 whole chicken wings*
2 cups soy sauce
1/2 cup white wine or chicken
broth
1/2 cup vegetable oil
2 cloves garlic cloves, minced
2 tablespoons sugar
2 teaspoons ground ginger

Directions

Cut chicken wings into three sections; discard wing tips. Place wings in a large resealable heavy-duty plastic bag or 12-in. x 9-in. x 2-in. baking dish. In a bowl, combine remaining ingredients; mix well. Pour half of the sauce over chicken; turn to coat. Seal or cover the chicken and remaining sauce; refrigerate overnight. Drain chicken, discarding the marinade. Place chicken in a 5-qt. slow cooker; top with reserved sauce. Cover and cook on low for 3-1/2 to 4 hours or until chicken juices run clear. Transfer wings to a serving dish; discard cooking juices.

Buffalo Chicken Wings

Ingredients

1 cup vegetable oil
1 pound chicken wings
1/2 teaspoon salt
1/2 teaspoon ground white pepper
1/2 cup butter
1/2 teaspoon hot pepper sauce

1 cup mayonnaise
4 tablespoons minced onion
3 cloves garlic, minced
1/3 cup chopped fresh parsley
1/2 cup sour cream
1 tablespoon lemon juice
1 tablespoon distilled white vinegar
1/2 cup blue cheese, crumbled
1/8 teaspoon salt
1/8 teaspoon ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large frying pan or deep fryer, heat oil to 375 degrees F (190 degrees C). Fry wings for approximately 8 minutes. Transfer wings to a paper towel and let drain. Season with salt and white pepper. After the wings have drained, place them in a large mixing bowl.

In a small saucepan, melt butter or margarine. Stir in hot pepper sauce. Pour mixture over chicken wings, toss to coat the wings. Place wings in a baking dish.

Bake 15 to 20 minutes.

While the chicken wings are baking, make the blue cheese dressing: In a medium size mixing bowl, combine mayonnaise, onion, garlic, parsley, sour cream, lemon juice, vinegar and blue cheese. Blend the mixture well. Arrange the baked chicken wings on a serving platter. Serve with blue cheese dressing.

Sweet and Goopy Chicken Wings

Ingredients

1/2 cup soy sauce
1/4 cup packed brown sugar
1/2 tablespoon vegetable oil
1/2 teaspoon minced fresh ginger root
1/2 teaspoon garlic powder
1 1/2 pounds chicken wings

Directions

In a 9x13 inch casserole, combine soy sauce, brown sugar, oil, ginger, and garlic powder. Mix until brown sugar completely dissolves into the mixture. Place the chicken wings in the dish and turn them over until they are all well coated. Cover the dish and refrigerate for at least 4 hours. Turn the chicken again, after 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

Bake chicken at 350 degrees F (175 degrees C), covered, for 45 minutes. Turn the chicken wings, and spoon sauce from the bottom of the pan over the tops of the wings. Cook an additional 50 minutes, uncovered.

Orange-Glazed Chicken Wings

Ingredients

3 pounds chicken wings
1 1/2 cups soy sauce
1 cup orange juice
1 teaspoon garlic powder

Directions

Cut chicken wings into three sections; discard wing tips. In a large resealable plastic bag, combine the soy sauce, orange juice and garlic powder; add wings. Seal bag and turn to coat. Refrigerate overnight.

Drain and discard marinade. Place chicken wings in a greased foil-lined 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 1 hour or until juices run clear and glaze is set, turning twice.

Glazed Chicken Wings

Ingredients

12 chicken wings
1/2 cup barbecue sauce
1/2 cup honey
1/2 cup soy sauce

Directions

Cut chicken wings into three sections; discard wing tip section. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Combine barbecue sauce, honey and soy sauce; pour over wings. Bake, uncovered, at 350 degrees F for 50-60 minutes or until chicken juices run clear.

Asian Twist Chicken Wings

Ingredients

2 sun-dried tomatoes
1/4 cup white wine
1/4 cup barbeque sauce
1 teaspoon sesame oil
1 tablespoon hot pepper sauce
2 tablespoons soy sauce
1 tablespoon distilled white vinegar
1 tablespoon honey
1 tablespoon cornstarch

20 chicken wings
2 teaspoons minced garlic
1 teaspoon chili powder
salt and pepper to taste

1 lime, cut into wedges
1 1/2 teaspoons sesame seeds

Directions

Place the sun-dried tomatoes and white wine into a blender; puree until smooth, then pour into a saucepan. Stir in the barbeque sauce, sesame oil, hot pepper sauce, soy sauce, vinegar, honey, and cornstarch. Bring to a simmer over medium-high heat, then reduce heat to medium-low, and simmer for several minutes until thickened. Remove from heat, and allow to cool.

While the marinade is cooling, pierce the chicken wings using a fork, and place into a mixing bowl. Toss the chicken wings with the garlic, chili powder, salt, and pepper. Pour the cooled marinade over the wings, and stir to coat. Cover, and refrigerate at least 2 hours.

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Remove the chicken wings from the marinade, and shake off excess. Discard the remaining marinade. Cook the wings on the preheated grill until no longer pink at the bone, about 20 minutes. Turn the wings frequently as they cook to ensure even cooking. Place the cooked wings on a serving platter; squeeze the lime wedges over the wings, and sprinkle with sesame seeds to serve.

Sesame Oil Chicken Wings

Ingredients

2 pounds chicken wings
1 1/4 cups water
10 tablespoons dark soy sauce
5 tablespoons light soy sauce
1 clove crushed garlic
1 green onion, chopped
1/4 cup sesame oil
1 dash sesame oil

Directions

Cut the chicken wings into 3 separate portions. In a large skillet, combine the chicken, water, dark soy sauce, light soy sauce, garlic and green onion. Stir together and cook for 15 minutes over medium heat.

Add the 1/4 cup sesame oil and simmer for another 15 minutes over low heat. Bring mixture to a boil and add dash of sesame oil. Remove from heat, let cool and serve.

Ginger Orange Glazed Chicken Wings

Ingredients

1/2 cup frozen orange juice concentrate, thawed and undiluted
3 tablespoons fresh lemon juice
1/4 cup hoisin sauce
1 tablespoon vegetable oil
1/4 cup sugar
3 tablespoons minced peeled fresh ginger
3 cloves fresh garlic, minced
2 pounds chicken wings
3 medium green onions, thinly sliced

Directions

In a large, resealable bag, mix the orange juice concentrate, lemon juice, hoisin sauce, vegetable oil, sugar, ginger, and fresh garlic. Add chicken wings, seal, and shake to coat evenly. Refrigerate overnight.

Preheat oven to 400 degrees F (200 degrees C). Line a large baking sheet with aluminum foil.

Spread wings on foil with marinade, and bake for 45 minutes, until brown and shiny. Transfer to serving platter, and garnish with green onions.

Easy Slow Cooker Chicken Wings

Ingredients

5 1/2 pounds chicken wings, split and tips discarded
1 (12 fluid ounce) can or bottle chile sauce
1/4 cup fresh lemon juice
1/4 cup molasses
2 tablespoons Worcestershire sauce
3 drops hot pepper sauce
1 tablespoon salsa
2 1/2 teaspoons chili powder
1 teaspoon garlic powder
2 teaspoons salt

Directions

Place chicken in slow cooker. In a medium bowl combine the chile sauce, lemon juice, molasses, Worcestershire sauce, hot pepper sauce, salsa, chili powder, garlic powder and salt. Mix together and pour mixture over chicken.

Cook in slow cooker on Medium Low setting for 5 hours.

Five-Spice Chicken Wings

Ingredients

4 cloves garlic, minced
3 green onions, chopped
1 tablespoon sugar
1 tablespoon Chinese five-spice powder
2 tablespoons fish sauce
2 tablespoons soy sauce
2 tablespoons sweet chili sauce
salt to taste (optional)
16 chicken wings
2 limes, quartered

Directions

Whisk together the garlic, green onion, sugar, five-spice powder, fish sauce, soy sauce, chili sauce, and salt in a bowl. Arrange the chicken pieces in a shallow, non-metallic dish. Spoon the sauce mixture over the chicken to evenly coat. Cover the dish with plastic wrap and refrigerate 8 hours or overnight.

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a baking sheet.

Arrange the marinated chicken on the prepared baking sheet.

Bake in the preheated oven until crispy, about 45 minutes. Serve with lime wedges on the side.

Buffalo Chicken Wing Soup

Ingredients

6 cups milk
3 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
3 cups shredded cooked chicken
1 cup sour cream
1/4 cup hot pepper sauce

Directions

Combine all ingredients in a slow cooker. Cover and cook on low for 4-5 hours.

Dutch East Chicken Wings and Rice

Ingredients

Wings:

3 1/2 pounds chicken wings, tips on
1 (28 ounce) can tomato sauce
3 (10.75 ounce) cans tomato soup
2 teaspoons ground cloves
2 cloves garlic, crushed
8 bay leaves
1 teaspoon cayenne pepper
salt and pepper to taste

Rice:

2 cups long grain rice, rinsed and drained
4 cups water
1 teaspoon cloves
1 1/2 teaspoons salt
2 teaspoons ground turmeric
1/3 cup slivered almonds
1/3 cup golden raisins

Directions

Preheat oven to 400 degrees F (200 degrees C).

Pour tomato sauce and soup into a large roasting pan. Stir in cloves, garlic, bay leaves, cayenne, and salt and pepper. Take the tip of each chicken wing and bend it back, securing it under the joint where thigh and drummette are joined. Place wings in pan, and spoon sauce over chicken.

Cover pan, and bake in a preheated oven for 30 minutes. Reduce heat to 325 degrees F (165 degrees C), and bake until sauce is thick, about 1 1/2 hours.

To prepare rice, combine rice, water, cloves, salt, turmeric, almonds, and raisins in a large saucepan over high heat. Bring to a boil. Reduce heat, and simmer until rice is cooked, about 10 minutes.

Leyley's Spicy Chicken Adobo Wings

Ingredients

3 pounds chicken wings,
separated at joints, tips discarded
1 cup distilled white vinegar
1/2 cup water
2 bay leaves
1 teaspoon whole or cracked
black peppercorns
1 medium onion, chopped
2 jalapeno peppers
1/2 cup soy sauce, or to taste
1 whole head garlic, minced

Directions

Bring a large pot of water to a boil. Add the wings, and boil for 5 to 8 minutes. Drain in a colander and run under warm water. Return to the dry pot, and add the vinegar, water, bay leaves, peppercorns, onion and jalapenos. Simmer over low heat for 20 minutes.

Season the chicken with soy sauce, and simmer for another 10 to 15 minutes, or until the sauce has reduced by 1/2. Remove the wings to a colander, and set aside. Add a few garlic cloves to the liquid in the pan, and simmer until the sauce has a syrupy consistency, and the jalapenos have burst open releasing all of their seeds into the reduction.

Heat a large nonstick skillet over medium heat. Add the chicken wings and the remaining garlic. Cook and stir until the garlic is tender and the wings have browned, about 10 minutes. Return wings to the sauce to coat before serving.

BBQ Chicken Wings

Ingredients

1/2 cup teriyaki sauce
1 cup oyster sauce
1/4 cup soy sauce
1/4 cup ketchup
2 tablespoons garlic powder
1/4 cup gin
2 dashes liquid smoke flavoring
1/2 cup white sugar
1 1/2 pounds chicken wings,
separated at joints, tips discarded
1/4 cup honey

Directions

In a large bowl, mix the teriyaki sauce, oyster sauce, soy sauce, ketchup, garlic powder, gin, liquid smoke, and sugar. Place the chicken wings in the bowl, cover, and marinate in the refrigerator 8 hours or overnight.

Preheat the grill for low heat.

Lightly oil the grill grate. Arrange chicken on the grill, and discard the marinade. Grill the chicken wings on one side for 20 minutes, then turn and brush with honey. Continue grilling 25 minutes, or until juices run clear.

Chicken Wings Fricassee

Ingredients

12 chicken wings
1/3 cup all-purpose flour
1 teaspoon seasoned salt
3/4 teaspoon pepper, divided
3 tablespoons vegetable oil
2 medium onions, chopped
1 garlic clove, minced
1 1/4 cups water
1 teaspoon salt
Hot cooked rice

Directions

Cut chicken wings into three sections; discard wing tips. In a resealable plastic bag or shallow bowl, combine flour, seasoned salt and 1/2 teaspoon pepper. Add wings; toss to coat evenly. In a large skillet, brown wings on all sides in oil. Add onions and garlic; cook until tender. Stir in water, salt and remaining pepper; mix well. Bring to a boil; reduce heat. Simmer, uncovered, for 30-35 minutes or until chicken juices run clear. Serve over rice.

Candied Garlic Chicken Wings

Ingredients

1 1/2 cups honey
6 tablespoons soy sauce
2 cloves garlic, minced
2 pounds chicken wings

Directions

Heat honey, soy sauce, and garlic in a saucepan until boiling.

Place the wings in the bottom of a 9 x 13 inch baking pan, and pour the honey mixture over the chicken. Cover with foil. Marinate in the refrigerator for a few hours or overnight.

Bake, covered, at 375 degrees F (190 degrees C) for 1 hour; turn the wings after 1/2 hour. Remove the foil cover, and bake for 15 minutes. Take the wings out of the sauce, and bake on a rack for 10 minutes. Turn the chicken wings, and cook for another 10 minutes.

Taco Chip Chicken Wings

Ingredients

1 (16 ounce) package chicken drumettes
1 (1.25 ounce) package taco seasoning mix
2 cups crushed tortilla chip crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse chicken pieces and pat dry. In a shallow dish or bowl, mix together the taco seasoning mix and tortilla chip crumbs.

Roll chicken pieces in chip mixture and place coated chicken in a lightly greased 9x13 inch baking dish. Bake in the preheated oven for 20 minutes. Turn chicken pieces and bake for another 15 to 20 minutes.

Mochiko Chicken Wings

Ingredients

3 eggs, beaten
1/2 cup soy sauce
2 tablespoons white sugar
2 teaspoons Hawaiian sea salt
6 green onions, finely chopped
5 cloves garlic, minced
2 tablespoons all-purpose flour
3/4 cup cornstarch
3/4 cup mochiko (glutinous rice flour)
5 pounds chicken wings or thighs
Oil for deep frying

Directions

Stir together eggs, soy sauce, sugar, sea salt, green onions, and garlic in a large bowl. Sift together the flour, cornstarch, and mochiko; fold into the egg mixture until smooth. Add chicken and mix until well coated. Cover bowl with plastic wrap and refrigerate overnight.

Remove the chicken from the refrigerator, and mix again to redistribute. Heat a large pot of oil to 350 degrees F (175 degrees C). Deep fry chicken wings until golden brown and cooked through; drain on paper towels.

Vietnamese Golden Chicken Wings

Ingredients

12 chicken wings, tips removed and wings cut in half at joint
2 cloves cloves garlic, peeled and coarsely chopped
1/2 onion, cut into chunks
1/4 cup soy sauce
1/4 cup Asian fish sauce
2 tablespoons fresh lemon juice
2 tablespoons sesame oil
1 teaspoon salt
1 teaspoon freshly ground black pepper
1 tablespoon garlic powder
1 tablespoon white sugar

Directions

Place the chicken wings, garlic, and onion into a large bowl. Pour in soy sauce, fish sauce, lemon juice, and sesame oil. Season with salt, pepper, garlic powder, and sugar; toss together until well coated. Cover and refrigerate 2 hours to overnight.

Preheat oven to 400 degrees F (200 degrees C). Line a 9x13 inch baking dish with aluminum foil.

Remove wings from marinade, reserving extra. Arrange wings in a single layer over bottom of prepared dish. Bake in preheated oven, turning once and brushing with reserved marinade, until deep, golden brown and meat juices run clear, approximately 30 minutes.

Crispy Fried Chicken Wings

Ingredients

2 eggs
2 cups buttermilk
4 pounds chicken wings, split and tips discarded

3 cups all-purpose flour
1 cup crushed saltine crackers
1 teaspoon ground black pepper
1 teaspoon ground dried thyme
1/4 teaspoon cayenne pepper
1 teaspoon salt
1/2 teaspoon garlic powder

4 cups peanut oil for frying
salt to taste

Directions

Beat the eggs and buttermilk together in a mixing bowl until smooth. Mix in the chicken wings, cover, and refrigerate 30 minutes. Combine the flour and crushed crackers with the pepper, thyme, cayenne pepper, salt, and garlic powder in a large mixing bowl.

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Remove the chicken wings from the buttermilk marinade, and discard the remaining marinade. Allow the excess buttermilk to drip from the wings, then press into the bread crumbs to coat.

Cook in batches in the preheated deep-fryer until the breading is golden brown on the outside, and the chicken wings are no longer pink at the bone, about 10 minutes per batch. Drain on a paper towel-lined plate, and season to taste with salt before serving.

Chinese Chicken Wings

Ingredients

2 cups soy sauce
2 cups brown sugar
2 tablespoons garlic powder
5 pounds chicken wings, split and tips discarded

Directions

Stir the soy sauce, brown sugar, and garlic powder together in a saucepan over medium heat; cook and stir until the sugar melts completely. Remove from heat and allow to cool.

Place the chicken wings in a large bowl. Pour the soy sauce mixture over the wings and toss to coat evenly. Cover the bowl with plastic wrap. Allow chicken to marinate in refrigerator overnight or 8 hours.

Preheat an oven to 350 degrees F (175 degrees C).

Pour the chicken wings and marinade into a 9x13-inch baking dish. Cover the baking dish with aluminum foil.

Bake in the preheated oven until thoroughly hot, about 45 minutes. Remove the aluminum foil from the baking dish and continue baking uncovered another 15 minutes. Serve hot.

Balinese Chicken Wings

Ingredients

4 cloves garlic, minced
1 fresh red chile pepper, finely chopped
1 shallot, minced
1 (1 inch) piece fresh turmeric root, peeled and minced
1 teaspoon kosher salt
1 tablespoon brown sugar
2 teaspoons olive oil
12 chicken wings, separated at joints, tips discarded

Directions

Combine garlic, chile pepper, shallot, turmeric, and kosher salt; bruise with a mortar and pestle, or with the flat side of a cleaver. Place into a bowl, and stir in brown sugar, and olive oil. Toss chicken wings with marinade, cover, and refrigerate for at least 1 hour.

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil. Toss the chicken wings again to recoat in marinade, then spread out onto prepared baking sheet.

Bake in preheated oven until deep, golden brown, about 30 minutes.

Spicy Chinese Chicken Wings

Ingredients

1 pound chicken wings
2 tablespoons white sugar
1/2 cup soy sauce
1/4 cup rice wine
3 tablespoons chili garlic sauce
1 tablespoon sesame oil
2 cloves garlic, minced
1/4 cup water

Directions

Rinse and pat dry the chicken wings. Whisk together the sugar, soy sauce, rice wine, chili garlic sauce, sesame oil, and garlic in a large bowl, then add the chicken wings and toss to evenly coat.

Heat a lightly oiled skillet over medium heat. Stir in the chicken wings, sauce, and water. Cover and cook until the chicken wings are no longer pink at the bone, turning the chicken wings occasionally, about 15 minutes. Remove lid and continue cooking until the sauce has thickened, 5 to 10 minutes.

Gold Fever Chicken Wing Sauce

Ingredients

1/2 cup honey mustard
1/4 cup cayenne pepper hot sauce
3 tablespoons unsalted butter
1 pinch salt
1 pinch ground black pepper

Directions

Mix together honey mustard, hot sauce, butter, salt, and pepper in a saucepan over medium heat. Stir until butter is melted; simmer until sauce begins to thicken, about 5 minutes. Use in your favorite chicken wings recipe and serve while hot.

Basic Easy Chicken Wings

Ingredients

3 pounds chicken wings,
separated at joints, tips discarded
1/2 cup butter
1 cup hot sauce
1/2 teaspoon cayenne pepper
1/4 teaspoon freshly ground black
pepper

Directions

Preheat grill for high heat.

Lightly oil the grill grate. Cook the wings 8 to 12 minutes on each side, until juices run clear. The larger pieces will take slightly longer to cook.

Melt the butter in a saucepan, and mix in the hot sauce, cayenne pepper, and black pepper.

Place wings in a large container with a secure lid. Pour sauce over the wings, and seal. Shake wings with the sauce until thoroughly coated.

Chicken Wings in Tomato Soup

Ingredients

1 quart oil for frying
3 pounds chicken drumettes
2 (26 ounce) cans condensed tomato soup
6 cups water
2 green bell peppers, diced
1 large Vidalia onion, diced

Directions

In a large, heavy skillet, heat oil to 375 degrees F (190 degrees C). Fry the drumettes until lightly browned and no longer pink on the inside. Remove from heat and drain excess oil.

In a large saucepan, bring the tomato soup and water to a boil. Reduce heat and simmer. Mix in the drumettes, green bell peppers and Vidalia onion. Simmer approximately 15 minutes.

Baked Chicken Wings

Ingredients

3 tablespoons olive oil
3 cloves garlic, pressed
2 teaspoons chili powder
1 teaspoon garlic powder
salt and ground black pepper to taste
10 chicken wings

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Combine the olive oil, garlic, chili powder, garlic powder, salt, and pepper in a large, resealable bag; seal and shake to combine. Add the chicken wings; reseal and shake to coat. Arrange the chicken wings on a baking sheet.

Cook the wings in the preheated oven 1 hour, or until crisp and cooked through.

Chicken Wings Galore

Ingredients

10 chicken wings
3 tablespoons Kikkoman Soy
Sauce
1 1/2 teaspoons balsamic vinegar
1 tablespoon garlic powder
1 teaspoon dried basil leaves,
crumbled
1 teaspoon olive oil

Directions

Disjoint chicken wings; discard tips. Combine soy sauce, vinegar, garlic powder, basil and olive oil in large bowl. Add chicken; stir to coat all pieces well. Arrange pieces, side by side, on large rack on foil-lined baking sheet.

Bake in 400 degrees F oven 25 minutes. Turn pieces over; bake 25 minutes longer, or until chicken is no longer pink near bone.

Chicken Wings

Ingredients

2/3 cup butter
1/4 cup Dijon-style prepared
mustard
1 1/4 cups dried bread crumbs,
seasoned
1/4 cup Parmesan cheese
20 chicken wings, tips discarded

Directions

Preheat oven to 400 degrees F (205 degrees C).

Melt butter or margarine and stir in mustard. Place bread crumbs in a flat dish. Roll each chicken piece in the butter mixture, then coat with bread crumbs.

Place chicken pieces in a 9x13 inch baking dish. Sprinkle with cheese and bake in the preheated oven for 15 minutes. Turn and bake 15 minutes longer, or until crispy.

Bandito Chicken Wings

Ingredients

12 whole chicken wings
1/2 teaspoon salt
1/8 teaspoon pepper
1/2 cup butter or margarine,
divided
2 tablespoons cooking oil
1/2 cup taco sauce
1/4 cup barbecue sauce
1/4 cup French salad dressing
1 teaspoon Worcestershire sauce
1/8 teaspoon hot pepper sauce

Directions

Cut chicken wings into three sections; discard wing tips. Sprinkle with salt and pepper. In a skillet over medium heat, combine 2 tablespoons butter and oil. Fry chicken until brown, about 6-8 minutes on each side. Place in a greased 13-in. x 9-in. x 2-in. baking dish. In a saucepan, combine taco sauce, barbecue sauce, French dressing, Worcestershire sauce, hot pepper sauce and remaining butter; cook and stir over medium heat until butter is melted and sauce is blended. Pour 1/2 cup over the chicken wings. Bake, uncovered, at 300 degrees F for 15-20 minutes or until chicken juices run clear. Serve with the remaining sauce.

Malaysian Barbecue Chicken Wings

Ingredients

12 chicken wings
4 tablespoons soy sauce
2 tablespoons dark soy sauce
1 tablespoon sesame oil
2 tablespoons oyster sauce
1/2 tablespoon garlic powder
1/2 teaspoon onion powder
ground black pepper to taste
1 tablespoon dried basil

Directions

In a shallow glass bowl combine the soy sauce, dark soy sauce, sesame oil, oyster sauce, garlic powder, onion powder, ground black pepper and dried basil. Mix together. Add chicken wings, cover and refrigerate overnight. Stir together again the next day.

Lightly oil grill and preheat to high heat.

Remove wings from marinade and discard remaining marinade. Grill chicken wings over preheated grill for 8 to 12 minutes each side, or until cooked through and juices run clear.

Crispy Baked Chicken Wings

Ingredients

Sauce:

1 cup Smucker's® Apricot Preserves
2 tablespoons brown sugar
1 teaspoon dry mustard
1/2 teaspoon ground ginger
1/4 cup cider vinegar

Wings:

Crisco® Original No-Stick Cooking Spray
2 pounds chicken wings
1/3 cup grainy mustard
3 tablespoons Crisco® Canola Oil
1 tablespoon water
1 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon cayenne pepper

Directions

Preheat oven to 450 degrees F. Line a baking sheet with foil; spray with Crisco No-Stick Cooking Spray, set aside.

Combine all sauce ingredients in a small saucepan. Heat just until sugar is melted; set aside.

Disjoint chicken wings; discard tips. Rinse and pat dry with a paper towel. In a large bowl, combine grainy mustard, Crisco Canola Oil, water, salt, pepper and cayenne pepper; add chicken wings and toss to coat. Place coated chicken wings on prepared sheet. Spray each wing thoroughly with Crisco No-Stick Cooking Spray. Bake 25 minutes, turning once.

Remove from oven, increase oven temperature to broil. Brush chicken wings with Sweet and Sour Sauce; return to oven and broil about 2 minutes or until golden brown and crisp. Serve with remaining Sweet and Sour Sauce for dipping.

Thai-Style Chicken Wings

Ingredients

3 pounds chicken wings
1 cup chicken broth
1 cup white sugar
1/4 cup fish sauce
2 tablespoons cider vinegar
1 tablespoon cornstarch
2 teaspoons paprika
1 tablespoon vegetable oil
1/3 cup minced garlic
3 tablespoons minced jalapeno peppers
1/4 cup sliced red bell peppers

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl combine the broth, sugar, fish sauce, vinegar, cornstarch and paprika. Set aside.

In a hot wok or skillet add the oil, garlic and chiles. Stir fry over high heat until the garlic turns slightly golden, about 4 minutes. Add the broth mixture and stir until it boils and is reduced to about 1 1/4 cups, about 10 to 15 minutes. Keep warm.

Place the chicken wings in a 10x15 inch baking dish and bake, uncovered, in the preheated oven for 60 to 70 minutes (until browned and crisp). Turn occasionally. Drain off the fat. With a slotted spoon, transfer the wings to a platter and pour the garlic sauce mixture over them, mixing well. Garnish with red bell pepper strips if desired.

Restaurant-Style Buffalo Chicken Wings

Ingredients

oil for deep frying
1/4 cup butter
1/4 cup hot sauce
1 dash ground black pepper
1 dash garlic powder
1/2 cup all-purpose flour
1/4 teaspoon paprika
1/4 teaspoon cayenne pepper
1/4 teaspoon salt
10 chicken wings

Directions

Heat oil in a deep fryer to 375 degrees F (190 degrees C). The oil should be just enough to cover wings entirely, an inch or so deep. Combine the butter, hot sauce, pepper and garlic powder in a small saucepan over low heat. Stir together and heat until butter is melted and mixture is well blended. Remove from heat and reserve for serving.

In a small bowl mix together the flour, paprika, cayenne pepper and salt. Place chicken wings in a large nonporous glass dish or bowl and sprinkle flour mixture over them until they are evenly coated. Cover dish or bowl and refrigerate for 60 to 90 minutes.

Fry coated wings in hot oil for 10 to 15 minutes, or until parts of wings begin to turn brown. Remove from heat, place wings in serving bowl, add hot sauce mixture and stir together. Serve.

Party Chicken Wings

Ingredients

12 whole chicken wings*
3/4 cup soy sauce
1/4 cup water
1/2 cup packed brown sugar
1 tablespoon Dijon mustard
1 teaspoon garlic powder

Directions

Cut chicken wings into three sections; discard wing tips. In a bowl, combine the remaining ingredients. Set aside 1/4 cup for basting; cover and refrigerate. Place the wings in a large resealable plastic bag or shallow glass bowl. Pour the remaining marinade over wings; turn to coat. Seal or cover and refrigerate overnight. Drain and discard marinade. Place the wings in a shallow baking pan. Bake, uncovered, at 375 degrees F for 1 hour, brushing several times with reserved soy sauce mixture during the last 30 minutes of baking. Refrigerate any leftovers.

Honey Lime Chicken Wings

Ingredients

18 whole chicken wings, split
1/4 cup honey
2 tablespoons fresh lime juice
1 tablespoon grated lime zest
1 clove garlic, minced
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup all-purpose flour
2 quarts vegetable oil for frying

Directions

In a large bowl, mix together the honey, lime juice, lime peel, garlic, salt and ground black pepper.

Place the flour in a plastic bag and shake the chicken wings in the flour to coat.

In a large skillet, fry the chicken wings in hot, 1 inch deep oil until cooked through. Place the cooked wings in the honey/lime mixture and toss to coat well. Serve immediately.

Easy Baked Chicken Wings

Ingredients

3 pounds chicken wings
2 eggs, beaten
1/2 cup all-purpose flour for coating
3/4 cup oil for frying
1/4 cup margarine

SAUCE

6 tablespoons soy sauce
6 tablespoons water
2 cups white sugar
1 cup vinegar
2 tablespoons monosodium glutamate (MSG)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour egg beat into a shallow dish or bowl; do the same with the flour. Heat oil and margarine in a large, deep skillet over medium high heat. Dip wings in egg, then flour, then fry until browned and crisp. Lay browned wings in an 11x14 inch baking dish.

To Make Sauce: In a small bowl combine the soy sauce, water, sugar, vinegar and MSG. Blend well and pour sauce over chicken.

Bake in the preheated oven for 1 hour.

Blue Cheese Chicken Wing Dip

Ingredients

2 skinless, boneless chicken breast halves
1 (12 fluid ounce) can or bottle hot chicken wing sauce
6 tablespoons butter
1 (8 ounce) package cream cheese, softened
1 (16 ounce) bottle blue cheese dressing

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a pot with enough water to cover. Bring to a boil and cook 25 minutes, until chicken juices run clear. Drain liquid from pot and shred chicken. Mix wing sauce and butter into pot. Bring to a boil, reduce heat to low and simmer 10 minutes.

Spread cream cheese over the bottom of an 8x8 inch baking dish. Pour chicken mixture over cream cheese. Top with dressing.

Bake 15 minutes in the preheated oven, until hot and bubbly.

Buffalo Chicken Wings III

Ingredients

20 chicken wings, split and tips discarded
1/2 cup butter, melted
1/2 cup red pepper sauce
3/4 cup tomato sauce
1 1/2 tablespoons chili powder
1 teaspoon cayenne pepper

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bake wings in preheated oven for 30 minutes, or until cooked through and crispy.

Meanwhile, in a small bowl combine melted butter, red pepper sauce, tomato sauce, chili powder and cayenne pepper. Mix together.

When wings are baked, dip in sauce to coat well, then shake off excess and return coated wings to baking sheet. Reduce oven temperature to 250 degrees F (120 degrees C) and bake for another 15 minutes to set sauce.

Breaded Chicken Wings

Ingredients

2/3 cup dry bread crumbs
1 teaspoon onion powder
1 teaspoon dried basil
1/2 teaspoon garlic salt
1/2 teaspoon paprika
1 egg
1 tablespoon water
10 chicken wings

Directions

In a large resealable plastic bag, combine the bread crumbs, onion powder, basil, garlic salt and paprika. In a small bowl, whisk egg and water. Cut chicken wings into three sections; discard wing tips. Dip wings in egg, then place in bag and shake to coat. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 425 degrees F for 30-35 minutes or until juices run clear, turning once.

Sesame Chicken Wings

Ingredients

1/2 cup soy sauce
1/3 cup water
1/4 cup sugar
2 tablespoons sesame oil
4 green onions with tops, sliced
1/2 medium onion, sliced
2 garlic cloves, minced
1 tablespoon sesame seeds
Dash pepper
2 1/2 pounds chicken wings

Directions

In a large plastic bag or glass dish, combine the first nine ingredients. Add chicken wings; coat well. Cover and refrigerate 2-3 hours or overnight, turning occasionally. Remove chicken to a shallow rack in a baking pan; discard marinade. Bake, uncovered, at 350 degrees F for 30 minutes. Turn and bake about 20 minutes longer or until tender.

Japanese Chicken Wings

Ingredients

3 pounds chicken wings
1 egg, lightly beaten
1 cup all-purpose flour for coating
1 cup butter
SAUCE
3 tablespoons soy sauce
3 tablespoons water
1 cup white sugar
1/2 cup white vinegar
1/2 teaspoon garlic powder, or to taste
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut wings in half, dip in egg and coat with flour.

Heat butter in a large, deep skillet over medium-high heat. Fry wings until deep brown. Place in a shallow roasting pan.

In a small bowl combine soy sauce, water, sugar, vinegar, garlic powder and salt. Pour over wings.

Bake in preheated oven for 30 to 45 minutes, basting wings with sauce often.

Kowloon's Chinese Chicken Wings

Ingredients

3 pounds chicken wings
3 tablespoons salt
2 tablespoons white sugar
6 tablespoons water
6 tablespoons soy sauce
1 tablespoon gin
1/4 teaspoon ground ginger
1 quart vegetable oil for frying

Directions

FOR MARINADE: Combine the salt, sugar, water, soy sauce, gin and ginger. Put mixture in a zipper style plastic bag, add chicken and marinate for 24 hours or as long as possible, turning bag frequently.

In a large skillet over medium high heat fry marinated chicken wings in hot oil until golden brown, about 8 minutes each side. Ready to serve!

Hawaiian Chicken Wings

Ingredients

4 cups canola oil for deep frying
3 pounds chicken wings, tips removed and wings cut in half at joint
1 tablespoon garlic salt
1 cup cornstarch
2 eggs, beaten
1/2 cup cider vinegar
1/4 cup pineapple juice
1/4 cup ketchup
1 cup honey
1 tablespoon soy sauce
2 tablespoons toasted sesame seeds
2 green onions, thinly sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Heat oil in deep-fryer to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil, and spray with nonstick cooking spray.

Toss chicken wings with garlic salt, and set aside for 10 minutes. Place cornstarch in a large plastic bag; toss the wings, a few at a time until coated. Shake off excess cornstarch, then dip into beaten egg. Shake wings in cornstarch again, then fry until golden brown in deep fryer. Drain on a paper towel-lined plate.

Stir together vinegar, pineapple juice, ketchup, honey, and soy sauce in a saucepan over medium-high heat. Once the sauce comes to a simmer, place the chicken wings in a bowl, pour all but 1/2 cup of the sauce overtop, and toss to coat. Reserve remaining sauce to for basting.

Place chicken wings on prepared baking sheet. Bake in preheated oven for 30 minutes, then baste with remaining sauce, turn, and bake for an additional 20 minutes.

To serve, place wings on serving platter, and sprinkle with sesame seeds and green onions.