

Sriracha and Lime Glazed Chicken Wings



Ingredients:

3 pounds chicken wings
1 cup chicken bouillon powder
3/4 cup Sriracha
3/4 cup dark brown sugar
1/2 cup honey
1/2 cup canola oil
1/2 cup pureed shallots
1/2 cup peanuts, finely chopped
1/2 cup cilantro leaves, gently torn
1/2 cup rice vinegar
Zest from 2 limes

Directions:

- 1) Combine the bouillon, Sriracha, honey, brown sugar, oil, shallots, vinegar and lime zest into a mixing bowl and whisk until you have a thick paste.
- 2) Reserve 1/2 cup of the paste, and add the chicken wings to the bowl, mixing thoroughly until the wings are coated.
- 3) Transfer the wings to a deep dish, cover and marinate in the refrigerator for 2 - 4 hours, turning them over once.
- 4) Remove the pan from the refrigerator and allow it to come to room temperature, about 30 minutes.
- 5) Pre-heat your oven to 350 degrees and place the marinated wings on a foil-lined baking pan.
- 6) Bake the wings in the oven, uncovered for 30-45 minutes until cooked through, turning the wings over once during that time.
- 7) Increase the oven temperature to broil and generously brush the wings with the reserved paste. Broil for 3 - 5 minutes until the glaze is slightly charred and the skin is crispy. Turn the wings over and brush and broil the other side.
- 8) Transfer the wings to a serving platter and sprinkle the chopped peanuts and cilantro leaves on top. Serve hot.