

HONEY-CORIANDER CHICKEN WINGS

'Ohana at Disney's Polynesian Village Resort



INGREDIENTS

SERVES 4-6

CORIANDER CHICKEN WINGS

- 1 tablespoon coarse salt
- 2 tablespoons paprika
- 2 tablespoons sugar
- 1/2 teaspoon black pepper
- 1/2 teaspoon turmeric
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon cayenne pepper
- 4 tablespoons canola oil
- 4 pounds chicken wings or drumettes, patted dry

INGREDIENTS

CONT.

HONEY WING SAUCE

- 1 tablespoon chili powder
- 1/2 teaspoon ground ginger
- 1 tablespoon ground coriander
- 2 tablespoons lime juice
- 1/2 cup soy sauce
- 1 cup honey
- 3/4 cup water
- 2 tablespoons cornstarch

DIRECTIONS

FOR CORIANDER CHICKEN WINGS

1. Preheat oven to 500°F, with racks in upper and lower thirds. Line two rimmed baking sheets with foil and spray with nonstick cooking spray.
2. Combine all ingredients except chicken in large glass bowl; stir to combine. Add chicken and toss to coat.
3. Divide chicken in single layer between prepared baking sheets and bake until browned and completely cooked through, about 35 minutes, rotating baking sheets on racks and turning chicken halfway through cooking.

FOR WING SAUCE

1. While wings are baking, combine ingredients in small saucepan over medium-high heat. Bring to boil, stirring occasionally, until liquid thickens and reduces to a syrup, about 5 minutes. Remove from heat and cool for 10 minutes.
2. Brush or toss baked chicken with wing sauce to coat. Serve with remaining wing sauce on the side or with preferred dipping sauce.