
Broiled Chicken Wings

Total time: 35 min Yield: 24 wings

Ingredients

24 chicken wings (frozen or at room temperature, preferably disjointed, discarding the tips)
garlic salt
pepper
1 whole lemon (cut into wedges)
Japanese tagarashi (red chili pepper)

Prep Time: 35 min Total Time: 35 min

Instructions

Preheat oven to broil. Chicken wings may be disjointed or broiled whole. Wings and drumsticks broil more evenly when separated. Lay wings and drumsticks skin side up on broiling rack. Line the bottom of the pan with foil to catch all the drippings. Liberally sprinkle with garlic salt and pepper. Broil until skin turns crispy and brown, about 10 to 12 minutes. Make sure you don't burn the chicken. Turn chicken over then season the other side with salt and pepper. Broil until crispy and brown, another 8 to 10 minutes. Flip over again and broil another 4 to 5 minutes. Remove from oven and rub a lemon wedge all over the skin side of the chicken. Serve with lemon wedges and Japanese togarashi on the side.

Note: If chicken wings are still frozen, add an extra 5 to 10 minutes to each set of cooking times.

Recipe brought to you by:

Chef Joanne Chang

Source:

Chef Joanne Chang