

49+

eBook

Chicken Wings Recipes eBook

SWEET, SPICY, HOT AND 9-1-1



RECIPES INCLUDE:

CAJUN
BBQ
BUFFALO

HONEY MUSTARD
HAWAIIAN
JAMAICAN

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I. BARBEQUE

1. Barbecue Wing Dings

Ingredients:

- 3 pounds chicken wing
- 3 tablespoons brown sugar
- 2 drops Worcestershire sauce
- 4 cups ketchup
- 1 onion, diced

Instructions:

- Cut off the small piece of the chicken wing and the bony part so you have only the meaty part.
- Mix the ketchup, onion (cut up), brown sugar and sauce together.
- Dip wings in the sauce.
- Put on cookie sheet.
- Bake at 350 degrees for about 1 1/2 hour.
- If you have extra sauce, cook in saucepan until thick.

2. Spicy Barbecue Wings

Ingredients:

- 1/2 pound chicken wings

BBQ Sauce:

- 1/2 cup ketchup
- 1/2 cup water
- 2 teaspoons Dijon mustard
- 1 teaspoon salt
- 2 teaspoons Louisiana hot sauce
- 1/2 teaspoon chili powder
- 2 garlic cloves- minced
- 1/4 cup lemon juice
- 1 tablespoon brown sugar
- 2 tablespoons oil
- 2 tablespoons Worcestershire sauce
- 1/4 teaspoon cumin
- 1 teaspoon black pepper
- Oil for deep frying

Instructions:

- This BBQ sauce is mild.
- If you like hotter wings, add more Louisiana hot sauce.
- In a large heavy saucepan, mix together BBQ sauce ingredients.
- Bring to a boil, then reduce heat and simmer for 15 mins.
- In a fry pan or wok, heat oil to 375° F (190° C).
- Deep fry a few wings at a time, until they are cooked through, about 10-15 mins.
- Drain fried wings on absorbent towel.
- When all the wings are cooked, place them in the simmering BBQ sauce.
- Stir to coat and serve.

3. Zesty Orange Barbecued Chicken Wings

Ingredients:

- 12 Chicken wings -- tips removed

Marinade:

- 1/3 cup Chili sauce
- 1/4 cup Orange marmalade
- 1 tablespoon Red wine vinegar
- 1 1/2 teaspoons Worcestershire sauce
- 1/4 teaspoon Garlic powder
- 1/4 teaspoon Prepared mustard

Instructions:

- Cut each wing in half; place in large resealable bag.
- Add marinade ingredients; seal bag.
- Turn bag to coat wings.
- Refrigerate at least 4 hours or up to 24 hours, turning bag occasionally.
- Heat oven to 375^o.F.
- Drain chicken, reserving marinade.
- Place chicken on broiler pan.
- Bake 45-60 minutes, brushing occasionally with marinade.
- Discard any remaining marinade.

II. BUFFALO

4. Buffalo Chicken Wings

Ingredients:

- 3 pounds Chicken wings- Salt and pepper
- 1 Bottle Crystal's sauce

FOR DIP:

- 1 ounce Crumbled bleu cheese
- 1/3 cup Mayonnaise
- 2 tablespoons Milk
- Celery sticks

Instructions:

- Lop the tips off the chicken wings and cut into drumettes.
- Discard tips or use for stock.
- Bake drumettes in a flat pan at 350 degrees for 25 minutes.
- Drain pan juices into stock pot for future use.
- Add Crystal's Sauce, either medium or hot, and cook another 20 minutes.
- Prepare dip by mixing and arrange all on a platter while piping hot.
- The wings are traditionally served with bleu cheese and celery.

5. Buffalo Chicken Wings #2

Ingredients:

- 2 pounds Chicken Wings
- Salad Oil
- 1 tablespoon Tabasco Sauce
- 1/4 cup Melted Butter
- Celery Sticks
- Carrot Sticks
- Blue Cheese Dressing

Instructions:

- Cut tips off wings and cut wing in half at the joint.
- In a 4 quart saucepan, heat 2 inches of salad oil to 375°F.
- Lower wings into oil.
- Fry chicken wings for 15 minutes or until very tender.
- Drain on paper towel.
- Meanwhile, in a large bowl, stir together Tabasco Sauce and butter until well blended.
- Add the chicken wings and toss gently to coat well.
- Serve with blue cheese dressing, chilled celery sticks and chilled carrot sticks.

6. Buffalo Chicken Wings #3

Ingredients:

- 1/2 cup Miracle Whip
- 1/4 cup Sour Cream
- 1/4 pound Blue Cheese
- 4 Ribs Celery
- 1 Small Onion
- 2 Cloves Garlic
- 1 tablespoon Oil
- 1/2 Lemon
- 8 ounces Tomato Sauce
- 1/4 cup Tabasco Sauce
- 1/2 teaspoon Salt
- 3 pounds Chicken Wings
- Oil For Frying

Instructions:

- Combine Miracle Whip and sour cream.
- Crumble and stir in the blue cheese.
- Cut the celery into sticks.
- Chop onion and mince garlic.
- Cook onion in oil over medium heat until soft, about 2 minutes.
- Add the garlic and cook for one more minute.
- Squeeze in the juice from the lemon.
- Stir in tomato sauce, Tabasco and salt.
- Cook for 5 minutes.
- Remove wing tips and cut wings in half at the joint.
- Heat oil for deep frying to 375°F.
- Cook wings in hot oil until brown, about 8 minutes.
- Toss wings in tomato mixture. Serve with chilled celery sticks and blue cheese dressing.

7. Buffalo Chicken Wings W/ Blue Cheese Dipping Sauce

Ingredients:

- 6 tablespoons Butter or margarine
- 1/4 cup Hot pepper sauce
- Vegetable oil for frying
- 18 Chicken wings, disjointed-- tips discarded

Dipping Sauce:

- 1/4 pound Blue cheese-- Roquefort or
- 1/2 cup Mayonnaise
- 1/2 cup Sour cream
- 1 tablespoon Lemon juice
- 1 tablespoon Wine vinegar
- hot pepper sauce to taste

Instructions:

- Prep: 10 minutes Cook: 35 minutes Serves: 36 mini-drumsticks
- Melt butter in a small saucepan.
- Add hot sauce & remove from the heat.
- In large frying pan or deep-fat fryer, heat 1" of oil to 375⁰.
- Fry wings in batches w/o crowding until golden brown, 12 1/2 minutes.
- Drain on paper towels.
- Brush wings w/ spicy butter & serve warm w/ Blue Cheese dipping sauce.
- BLUE CHEESE DIPPING SAUCE: In small bowl, mash the blue cheese, leaving some small lumps. Whisk in the mayonnaise until blended. Add the remaining ingredients & whisk to blend well. Cover & refrigerate until serving time.
- These spicy hot wings w/ cool, creamy dip are all the rage.
- Serve w/ plenty of ice-cold beer.

8. Crispy Buffalo Wings

Ingredients:

- 5 pounds Chicken wings-- deep fried
- 1/2 gallon Hot pepper sauce
- 1 cup Cornstarch

Instructions:

- Deep fry wings till well-done.
- Put in pan and cover w/ favorite hot sauce.
- Tightly w/ foil and bake in oven @ 300 for 1 hour.
- Cool completely in refrigerator.
- Roll wings in corn starch, dip in hot sauce again and roll in corn starch and let wings sit on plate for a few minutes.

9. Genuine Red Hot Buffalo Wings

Ingredients:

- 3 cups Durkee red hot cayenne pepper sauce
- 2 cups Clarified butter-- hot
- 20 pounds Chicken wings-- frozen

Instructions:

- Deep-fry wings at 400⁰F for 10 to 12 minutes until crispy brown or bake at 425⁰F for 30 minutes; turn and bake additional 30 minutes, until brown.
- Drain well.
- Add to sauce and toss well to coat chicken wings.
- Keep warm. Serve with blue cheese dip and celery sticks.
- For added heat, try adjusting the ratio of Durkee Red hot Sauce to butter.

10. Hot 'n' Sassy Buffalo "Wings"

Ingredients:

- 1 1/2 cups Oats-- uncooked
- 2 teaspoons Paprika
- 1 teaspoon Garlic powder
- 1 teaspoon Salt
- 3 Egg whites
- 3 tablespoons Red pepper sauce
- 3 Chicken breasts-- cut in strips
- No stick cooking spray
- 1/4 cup Yogurt-- plain low-fat
- 1/4 cup Blue cheese dressing

Instructions:

- Blend dry ingredients in blender or food processor about 1 minute; place in shallow dish.
- In another dish, beat egg whites and pepper sauce.
- Lightly coat chicken strips W/ oat mixture; shake off excess.
- Dip into egg mixture; then again with oat mixture.
- Place on rack of broiler pan.
- Spray evenly with no-stick cooking spray to coat completely, about 20 seconds.
- Broil about 4 inches from heat for 3 minutes.
- Remove completely from oven.
- Turn chicken pieces over; spray with no-stick cooking spray to coat, about 20 seconds.
- Broil 2 to 3 minutes or until golden brown.
- Combine yogurt and dressing.
- Serve as dip with chicken and celery sticks.

11. Pop's Buffalo Wings

Ingredients:

- 50 each Chicken wing pieces
- 1/4 pound Margarine
- 1/4 cup Hot sauce
- 1 pinch Cayenne pepper
- 1 pinch Garlic salt
- Oil/fat for deep frying
- Black pepper
- 1 dash Paprika
- Celery sticks
- Blue Cheese Dip

Instructions:

- Deep fry the wing pieces (in small batches) in hot oil at 385 deg for 10 minutes, or follow package directions.
- Drain on paper towels; sprinkle with black pepper while draining.
- While chicken is frying, melt margarine in large skillet; mix in hot sauce, garlic salt, and cayenne.
- As Chicken is drained, toss into the sauce skillet and mix in.
- When all chicken is in the sauce, dash in paprika, mix again and allow to stand for a while.
- Reheat before serving.
- Serve with celery sticks and Blue Cheese Dip.

III. HONEY

12. Honey Mustard Wings

Ingredients:

- 1 package Campbell's Dry Onion with-- Chicken Broth Soup a Mix
- 1/3 cup Honey
- 2 tablespoons Spicy-brown mustard
- 18 Chicken wings

Instructions:

- In large bowl, mix soup mix, honey and mustard. Set aside.
- Cut wings at joints and discard tips.
- Add to soup mixture.
- Toss to coat.
- Place chicken in baking pan.
- Bake at 400°F. 45 minutes or until chicken is done, turning once.

13. Crispy Honey Wings

Ingredients:

- 3/4 cup honey
- 1/4 cup white Worcestershire sauce
- 1/2 teaspoon ginger
- 3 pounds chicken wings

Instructions:

- Mix honey, Worcestershire sauce and ginger.
- Grill chicken wings 4-6" from medium coals, 20-25 minutes, brushing frequently with honey mixture and turning after 10 minutes, until done.
- NOTE: If you can't find white Worcestershire sauce, the dark colored variety can be used instead.

14. Geri's Honey Curry Chicken Wings

Ingredients:

- 2 pounds Chicken wings
- 1/2 cup Butter
- 1/2 cup Honey
- 1/4 cup Prepared mustard
- 1 teaspoon Salt
- 1 tablespoon Curry (mild or hot)

Instructions:

- Place chicken in shallow baking pan, skin side up.
- Combine butter, honey, mustard, salt, & curry powder and mix well.
- Pour over chicken and bake at 350°F for 1 1/4 hour's basting every 15 min's.

IV. HOT

15. Firey Hot Chicken Wings

Ingredients:

- 2 1/2 pounds Chicken wings-- separated
- 5 tablespoons Louisiana hot sauce
- 2 tablespoons Vegetable oil
- 1 tablespoon White vinegar
- 1/4 teaspoon Garlic powder

Instructions:

- These screaming hot chicken wings are easy to prepare, and can be made hot, hotter and scorching hot by adding more hot sauce.
- Enjoy these wings with celery sticks and Cool Cucumber Dip to help extinguish any "fires."
- NOTE: The recipe actually calls for 3 to 5 Tbsp of Louisiana hot sauce.
- Use your own discretion.
- Set oven to "broil" and place rack 6" from the element.
- In a medium sized mixing bowl combine hot sauce, oil, vinegar and garlic powder.
- Place chicken wings on a broiling pan.
- Using a pastry brush, coat the wings with the sauce mixture.
- Broil the wings for 7 minutes on one side before turning them over and broiling for another 7 minutes.
- You can also cook these wings over the BBQ.
- Cook wings for the same amount of time over medium high heat.
- Be sure to preheat the BBQ and brush the grill with oil to prevent sticking.
- Serves 2 – 4.

16. Home-Made Hot Wings

Ingredients:

- 2 1/2 pounds Chicken Wings (12 to 15)
- 6 tablespoons (3oz) Texas Pete Hot Sauce *
- 4 tablespoons (2oz) Butter or Margarine

Instructions:

- For REAL spicy wing, use Tabasco Sauce Cut wings at all joints.
- Discard wing tips.
- Place the 24 to 30 pieces in absorbent paper towels to dry.
- DEEP FRYER: 375^oF 8-10 mins or until crispy.
- OVEN: Spread wings in single layer on cookie sheet. Bake at 450^oF for 25 mins.
- Melt butter/margarine in sauce pan.
- Add hot sauce and stir well.
- Place cooked wings in covered bowl.
- Pour sauce over wings.
- Place lid on bowl and bowl.
- Place on plate covered with paper towel.
- Serve immediately.

17. Hot and Spicy Chicken Wings

Ingredients:

- 1 can tomato sauce (8oz)
- 2 tablespoons red pepper flakes
- 2 tablespoons hot sauce
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 2 tablespoons jalapeno peppers-- chopped
- 1 pound chicken wings

Instructions:

- Combine tomato sauce, red pepper flakes, hot sauce, garlic powder, onion powder and Jalapeno peppers in a medium size bowl.
- Spray a baking sheet with no-stick cooking spray.
- Place chicken wings on baking dish.
- Brush sauce over wings.
- Bake at 350°F for 20 mins.
- Turn over and brush with sauce and bake for another 10 mins.
- Serve with blue cheese dressing and celery if desired.
- Serves 4.

18. Hot Chicken Wings

Ingredients:

- 2 1/2 pounds Chicken wings
- Oil for frying (optional)
- 6 ounces Hot sauce or Tabasco
- 1/2 cup Melted butter

Instructions:

- Cut the chicken wings in two at the joints.
- In a large frying pan or skillet; heat to 360°F enough oil (or shortening) to cover the chicken wings.
- Add the wings and fry until crisp, about 12-15 minutes.
- To bake, preheat the oven to 450°F.
- Spread the chicken wings out on a baking sheet in one layer and bake 45 minutes.
- To make the sauce, combine the Hot Sauce or Tabasco and melted butter and blend thoroughly.
- As soon as the chicken wings are cooked, douse with the sauce, and serve immediately.
- Serves 2-6

19. Hot Wings

Ingredients:

- 1/2 cup butter-- margarine melted
- 1/4 cup hot pepper sauce
- 3 tablespoons vinegar
- 24 chicken drumettes

Instructions:

- Preheat oven to 350°F.
- In small bowl, whisk together butter, pepper sauce and vinegar.
- Dip drumettes in butter mixture; arrange in single layer in large baking pan.
- Bake until chicken is browned, 30 to 40 minutes.
- Sprinkle with paprika.
- Serve with salad dressing and celery sticks.

20. Jamaican Hot Wings

Ingredients:

- 1 pound Butter
- 8 ounces Jamaican Jerk Spice
- 1/2 ounce Tabasco Sauce
- 8 ounces Tomato Juice
- 8 ounces Un bleached Flour
- 5 pounds Chicken Wings; Or Drumettes-- Fresh Not Frozen
- Oil For Frying

Instructions:

- Jamaican jerk spice may be found in specialty food stores.
- Melt the butter in a 2-quart sauce pot over low heat.
- Add the jerk spice, Tabasco sauce, and tomato juice.
- Blend well and set aside.
- Rinse the wings under cold running water and pat dry with paper towels.
- Dust the wing with the flour and deep fry in a heavy pot or skillet in about 2-inches of hot oil until done.
- Place the cooked wings in the sauce mixture and allow to marinate just a few minutes.
- Drain off any excess liquid.
- Serve immediately.
- Makes 40 to 50 Wings.

V. SPICE

21. Maurice's Spicy Chicken Wings

Ingredients:

- 40 Chicken drumettes
- 3/4 cup Soy sauce
- 2/3 cup Honey
- 4 teaspoons Vegetable oil
- 3 tablespoons Dry mustard

Instructions:

- Put drumettes into a plastic bag.
- Mix remaining ingredients together and pour into the bag.
- Close bag securely and shake until chicken is well coated.
- Refrigerate for at least 2 hours.
- Preheat oven to 375 degrees.
- Line a baking sheet with aluminum foil and place rack on top of baking sheet.
- Remove chicken from bag and place on the rack.
- Bake for 30 minutes, until wings are crisp and golden.

22. Sweet Sour Chicken Wings

Ingredients:

- 3 pounds Chicken wings
- Garlic Salt
- Corn Starch
- 2 Beaten eggs
- 3/4 cup Sugar
- 1/2 cup Chicken broth
- 4 tablespoons Catsup
- 4 tablespoons Soy sauce
- 1/4 cup Vinegar

Instructions:

- Cut wings in three pieces.
- Cook wing tips in water (to cover) to make broth.
- Sprinkle chicken wings with garlic salt.
- Let stand one hour.
- Roll in cornstarch, then in beaten egg.
- Fry until brown and crisp.
- Put in single layer in flat pan.
- Make sauce with rest of ingredients, including broth made from chicken wing tips, cook until sugar melts, then pour over chicken wings.
- Bake at 325°F about one hour.
- Baste and leave uncovered during last 15 minutes.

23. Saucy Sweet Sour Chicken Wings

Ingredients:

- 12 Chicken wings-- tips removed

Marinade:

- 1/2 cup Water
- 1/4 cup Oil
- 3/4 cup Sugar
- 1/4 cup Ketchup
- 1/4 cup Vinegar
- 1 teaspoon Garlic salt
- 1/2 teaspoon Instant chicken bouillon

Instructions:

- Cut each wing in half; place in large resealable bag; add all marinade ingredients; seal bag.
- Turn bag to coat wings.
- Refrigerate at least 4 hours, up to 24 hours, turning bag occasionally.
- Heat oven to 375^oF.
- Drain chicken, reserving marinade.
- Place chicken on broiler pan.
- Bake 45-60 minutes, brushing occasionally with marinade.
- Discard any remaining marinade.

24. Sesame Chicken Wings

Ingredients:

- 36 Chicken drumettes (bottom part of chicken wing)
- 2 teaspoons Ground coriander
- 3 tablespoons Soy sauce
- 20 milliliters Garlic
- 3 tablespoons Fresh lemon juice
- 1 Inch fresh ginger-- peeled
- 2 tablespoons Sesame oil
- 1 Onion-- quartered
- 2 tablespoons Sugar
- 1 teaspoon Red pepper flakes
- 1/2 cup Sesame seeds (approx)
- 2 teaspoons Salt

Instructions:

- Wash the chicken pieces and pat dry.
- Place in a bowl.
- Combine the remaining ingredients except the sesame seeds in a blender and puree.
- Pour the mixture over the chicken and stir to coat all the pieces well.
- Refrigerate for at least 2 hours.
- Remove the chicken from the marinade and sprinkle with the sesame seeds.
- Place under the broiler for 5 to 6 minutes on each side.
- Serve hot.
- Makes 6 to 8 servings as hors d'oeuvres.

VI. MISCELLANEOUS

25. Cajun Chicken Wings

Ingredients:

- 2 1/2 pounds Chicken wings -- separated an
- 3/4 cup Plain yogurt
- 2/3 cup Louisiana hot sauce.
- 2 teaspoons Garlic powder
- 1 cup Flour
- 1/2 cup Cajun seasoning
- Oil-- for frying

Instructions:

- In a bowl, mix together yogurt, hot sauce and garlic.
- Add chicken and marinate overnight in the refrigerator.
- The following day, mix together flour and Cajun seasonings in a bowl.
- Remove chicken from the marinade and coat evenly in flour mixture.
- In a wok or deep fryer, heat oil to 370°F.
- This can be achieved by heating over medium high heat.
- Use enough oil to cover 4 to 5 chicken wings at a time.
- Deep fry wings for approximately 8 minutes.
- Drain on paper towel.
- Serves 2 to 4.

26. Beaujolais-Glazed Chicken Wings

Ingredients:

- 3 pounds Chicken wings-- tips removed at joints into 2 pcs
- 1/3 cup Soy sauce
- 1/3 cup Orange juice
- 2/3 cup Dry red wine
- 2 tablespoons Dry red wine-- (additional)
- 3 Cloves garlic-- mashed
- 2 tablespoons Ginger root-- chopped
- 6 tablespoons Red currant jelly
- 2 tablespoons Orange zest-- grated
- 1 tablespoon Orange zest-- thin julienne for garnish

Instructions:

- Place split wings in a large shallow nonaluminum pan.
- Mix soy, orange juice, red wine, garlic and gingerroot together and pour over the wings.
- Cover pan with plastic wrap and refrigerate overnight, turning several times in the marinade.
- Preheat oven to 375°F.
- Line a baking pan with foil.
- Coat a cooking spray and place rack in baking pan.
- Drain chicken and arrange on once.
- Remove from oven, but do not turn off the oven.
- Combine jelly, 2 T Stir until jelly is melted.
- Brush wings generously with the glaze and return to oven for 10 minutes.
- Turn and brush again with glaze.
- Bake another 10 minutes, or until a rich dark brown and shiny.
- Remove and cool minutes.
- Can be baked up to a day ahead and reheated.
- Arrange in overlap.

27. Betty Chicken Wings Pacifica

Ingredients:

- 3 pounds chicken wings
- ½ cup butter or margarine
- 1 cup soy sauce
- 1 cup brown sugar
- ¾ cup water
- ½ teaspoon dry mustard

Instructions:

- Arrange wings in shallow baking pan.
- Heat butter, soy sauce, sugar, water and mustard until butter and sugar melt.
- Allow to cool
- Pour over wings and marinate *at least* 2 hours, turning once or twice.
- Bake in same pan at 375°F for 1-1/4 to 1-1/2 hours, turning occasionally.
- Drain on paper towels.

28. Blue Cornmeal Chick Wings

Ingredients:

- 1/4 cup Lime juice
- 1/4 cup Oil
- 1/2 teaspoon Crushed red pepper
- 10 Chicken wings-about 2 lb
- 2 tablespoons Margarine or butter
- 1/2 cup Blue or yellow cornmeal
- 2 tablespoons Flour
- 1/2 teaspoon Salt
- 1/2 teaspoon Ground cumin
- 1/8 teaspoon Pepper

Instructions:

- Mix lime juice, oil and red pepper in large glass or plastic bowl.
- Cut each chicken wing at joints to make 3 pieces. Discard tip.
- Cut off and discard excess skin.
- Place wings in oil mixture and stir to coat.
- Cover and refrig 3 hours, stirring occasionally.
- Drain.
- Heat oven to 425^oF. Heat margarine.
- Shake remaining ingredients in plastic bag or mix in bowl.
- Shake wings in cornmeal mixture to coat and place in pan.
- Bake, uncovered, 20 minutes.
- Turn. Bake until golden brown, 20 to 25 minutes longer.

29. Broiled Chicken Wings

Ingredients:

- 1 pound Chicken wings
- 3 tablespoons Lemon juice
- 3 tablespoons Soy sauce
- 1/8 teaspoon Onion powder
- Salt to taste
- Pepper to taste
- 1 tablespoon Honey
- 1 tablespoon Catsup

Instructions:

- Remove tips from wings; cut wings into 2 pieces, and place in a shallow dish.
- Combine lemon juice, soy sauce, and onion powder; pour over chicken.
- Cover and marinate wings in refrigerator several hours or overnight.
- Drain chicken wings, reserving 1 tablespoon marinade; place wings on a foil-lined broiler pan.
- Sprinkle with salt and pepper.
- Combine reserved marinade, honey, and catsup, stirring well; brush half of mixture on chicken wings.
- Broil 6 to 7 inches from broiler for 7 minutes.
- Turn and brush with remaining sauce; broil 7 additional minutes.

30. Wing-Ding

Ingredients:

- Chicken wings-- tips removed saved for stock!)
- 1 7/8 pints Peanut oil
- 3/4 cup Chili sauce-- commercial
- 3 tablespoons Lemon juice
- 3 tablespoons Vinegar
- 1 1/2 tablespoons Prepared yellow mustard
- 1 1/2 tablespoons Worcestershire sauce (lea &-- perrins)
- 3/8 cup Onion-- finely chopped
- 3/4 cup Green bell pepper-- finely chopped
- 3/4 teaspoon Salt
- 3/4 teaspoon Black pepper-- ground
- 3/8 teaspoon Cayenne pepper

Instructions:

- Make sauce by combining all ingredients except the wings & Peanut oil.
- Allow to marinate about 1 hour in the fridge.
- Split the chicken wings into sections.
- Coat in seasoned flour.
- Fry in peanut oil until done.
- Serve with the sauce on the side.

31. Center Club Chicken Wings

Ingredients:

- 4 pounds chicken wings
- 1 1/4 cups hoisin sauce
- 3/4 cup plum sauce
- 1/2 cup soy sauce
- 1/3 cup cider vinegar
- 1/4 cup dry sherry
- 1/4 cup honey
- 6 green onions-- minced
- 6 cloves garlic-- minced

Instructions:

- Cut off and discard wing tips. Separate wing at joint. At the drumstick joint, separate bones with small knife and push meat to tip. Remove smaller bone and discard.
- Mix all other ingredients in large bowl.
- Add chicken and coat well.
- After refrigerating coated chicken for at least 24 hrs, preheat oven to 375 degrees.
- Line baking pan with foil and place rack over foil, first coating rack with cooking spray.
- Drain chicken, reserving liquid.
- Place chicken on rack and roast for 30 min.
- Baste, turn wings and return to oven for an additional 30 min.

32. Chicken Wings Pacifica

Ingredients:

- 45 Chicken wings
- 2 cups Soy sauce
- 2 cups Brown sugar-- packed
- 1 cup Butter
- 2 teaspoons Dry mustard
- 1 1/2 cups Water

Instructions:

- Disjoint chicken wings, discarding bony tips.
- Arrange meatier wing parts in shallow baking pan.
- Combine soy sauce, brown sugar, butter, mustard and water and heat until sugar and butter dissolve.
- Cool and pour over wings.
- Marinate in refrigerator 2 hours, turning occasionally.
- Bake, in marinade, at 350 degrees 45 minutes, turning once and spooning marinade over chicken occasionally.
- Drain on paper towels and serve hot or cold.
- Note: Marinade goes along way.
- More wings can be added.
- Marinate in 2 large ziplock bags.

33. Chinese Chicken Wings

Ingredients:

- 24 Chicken wings, separated-- tips discarded
- 2 cups Soy sauce
- 2 teaspoons Prepared mustard (the Asian-- kind not Frenches)
- 2 teaspoons Freshly grated ginger
- 1/2 cup Sugar
- 2 teaspoons Finely chopped garlic

Instructions:

- Combine soy, mustard, ginger, sugar and garlic.
- Stir well.
- Pour over chicken wings.
- Cover and refrigerate overnight.
- At serving time, heat oven to 350 degrees and bake for 1 hour or grill on a charcoal.

34. Coconut Curried Wings

Ingredients:

- 2 Dozen chicken wings
- 1/2 teaspoon Coconut extract
- 4 teaspoons Curry powder
- 6 tablespoons Melted butter
- 1 cup Milk
- 2 cups Instant mashed potatoes
- 3 tablespoons Sweetened-- flaked coconut
- 2 Cloves garlic-- minced

Instructions:

- Cut tips off wings.
- In a large bowl, combine milk, extract and wings.
- Stir to mix well.
- Marinate at least 2 hours (or overnight).
- In another bowl, combine potatoes, curry and coconut.
- Take wings out of marinade and roll in potato mixture.
- Place slightly apart on well greased cookie sheets.
- Combine butter & garlic.
- Drizzle over wings.
- Bake, uncovered, at 375 degrees until browned - 45 minutes.

35. Cookie's Wings from Hell

Ingredients:

- 4 cups Hot sauce
- 2 tablespoons Cayenne
- Chicken wings

Instructions:

- To cut down the heat, use 1 Tb Ground Red pepper plus 1 Tb cayenne.
- Heat sauce as needed, for 10 minutes at 350, then dip wings into hot sauce mix. You can double the sauce recipe if you like.
- Use as much as you need to coat wings.
- You can strain what is left and reheat it and keep it in a jar.
- It will keep indefinitely.
- Just shake the jar and pour as much sauce as needed into a pan and reheat to dip chicken wings.
- The chef who gave me the recipe makes it a gallon at a time. He uses the cayenne-red pepper mix, I use all cayenne.

36. Crispy Oriental Chicken Wings (Microwave)

Ingredients:

- 1 1/2 pounds Chicken wings-- disjointed
- 1 medium Egg
- 1/2 cup Soy sauce
- 2 tablespoons Garlic powder
- 1/4 teaspoon Ginger powder
- 1 medium Onion-- finely diced
- 2 cups Finely crushed corn flakes

Instructions:

- Mix together egg, soy sauce, garlic powder and ginger powder. Set aside.
- On wax paper, mix together crushed corn flakes and diced onion.
- Dip each wing in soy sauce mixture, then roll in corn flakes and onion.
- In glass baking dish, cover and cook wings on high (9) for 20 minutes, or until cooked.
- Remove covering halfway through cooking.
- Use 13"x9" baking dish.
- Yield: 24 appetizers.

37. Crunchy Parmesan Chicken Wings

Ingredients:

- 4 pounds Chicken wings
- 1/2 cup Flour
- 1/2 teaspoon Paprika
- 1/4 teaspoon Salt and pepper
- 4 Eggs
- 2 cups Parmesan cheese-- freshly grated
- 1/2 cup Dry bread crumbs
- 1 teaspoon Each dried basil and oregano

Instructions:

- Remove tips from chicken wings and reserve for stock if desired; separate wings at joints.
- In shallow dish, combine flour, paprika, salt and pepper.
- In another shallow dish, beat eggs.
- In third shallow dish, combine cheese, bread crumbs, basil and oregano.
- Dip wings into flour mixture, then into eggs, then into cheese mixture, pressing firmly. (Wings can be prepared to this point, placed on rack, covered and refrigerated for up to 4 hours.)
- Arrange wings on greased rimmed baking sheets.
- Bake in 375°F oven for 35-40 minutes, turning once, or until golden brown and crisp.
- Makes about 60 pieces.

38. Teriyaki Wing Dings

Ingredients:

- 1/3 cup Lemon juice
- 1/4 cup Catsup
- 1/4 cup Soy sauce
- 1/4 cup Vegetable oil
- 2 tablespoons Brown sugar
- 1/4 teaspoon Garlic powder
- 1/4 teaspoon Pepper
- 3 pounds Chicken wings

Instructions:

- Remove wing tips and cut at joints.
- Combine all ingredients; mix well; add chicken.
- Cover and refrigerate at least 6 hours or overnight, turning occasionally.
- Preheat oven to 375°F.
- Arrange chicken on rack in aluminum foil-lined shallow baking pan.
- Bake 40 to 45 minutes, basting occasionally with marinade.
- Refrigerate leftovers. Enjoy!

39. Empress Chicken Wings

Ingredients:

- 1 1/2 pounds Chicken Wings
- 3 tablespoons Soy Sauce
- 1 tablespoon Dry Sherry
- 1 tablespoon Minced Fresh Ginger Root
- 1 Clove Garlic-- Minced
- 2 tablespoons Vegetable Oil
- 1/3 cup Cornstarch
- 2/3 cup Water
- 2 Green Onions And Tops – Cut into thin slices
- 1 teaspoon Slivered Fresh Ginger Root

Instructions:

- Disjoint the chicken wings; discard tips (or save for stock).
- Combine soy sauce, sherry, minced ginger and garlic in a large bowl; stir in chicken.
- Cover and refrigerate for 1 hour, stirring occasionally.
- Remove chicken; reserve marinade.
- Heat oil in large skillet over medium heat.
- Lightly coat chicken pieces with cornstarch; add to skillet and brown slowly on all sides.
- Remove chicken; drain off fat.
- Stir water and reserved marinade into same skillet.
- Add chicken; sprinkle green onions and slivered ginger evenly over chicken.
- Cover and simmer for 5 minutes, or until chicken is tender.

40. Fajita Chicken Wings

Ingredients:

- 12 Chicken wings

Marinade:

- 1/4 cup Lime juice
- 2 tablespoons Oil
- 3 tablespoons Cilantro-- chopped
- 1 Clove Garlic-- minced
- 1 teaspoon Cumin
- 1/2 teaspoon Salt
- 1/2 teaspoon Oregano
- 1/4 teaspoon Red pepper flakes-- crushed

Instructions:

- Cut each chicken wing in half; place in large resealable plastic bag.
- Add all marinade ingredients; seal bag.
- Turn bag to coat wings.
- Refrigerate at least 4 hours or up to 24 hours, turning bag occasionally.
- Heat oven to 375⁰ F.
- Drain chicken wings, reserving marinade.
- Place chicken on broiler pan.
- Bake at 375⁰ F for 45 to 60 minutes or until chicken is no longer pink, brushing occasionally with reserved marinade.
- Discard any remaining marinade.

41. Glazed Shoyu Chicken Wings

Ingredients:

- 1 1/2 pounds Chicken wings
- 3 Green onions-- cut in 2" piece
- 3 tablespoons Dry sherry
- 1/4 cup Dark soy sauce
- 2 teaspoons Sugar
- Sesame seeds-- if desired

Instructions:

- Remove tips from wings.
- Leave whole or cut at joint.
- Place onions in large wok or pan on medium heat.
- Stir in sherry and soy sauce.
- Add sugar and bring to a full boil.
- Reduce heat and place chicken in mixture.
- Cover and simmer over low heat for 20 minutes, turning occasionally or until done.
- Sprinkle sesame seeds if desired.
- Makes 8-10.

42. Hawaiian Chicken Wings

Ingredients:

- 2 pounds chicken wings
- 1/4 cup sugar
- 1/2 teaspoon ginger-- ground
- 1/2 teaspoon garlic powder
- 1/8 cup onions-- chopped
- 1/4 teaspoon black pepper
- 1/2 cup soy sauce
- 6 ounces pineapple juice

Instructions:

- Remove wing tips from chicken and cut apart at joint.
- Combine remaining ingredients.
- Marinate chicken wings for at least 24 hours.
- Preheat oven to 375°F.
- Bake for 1 hour.
- Serve warm.

43. Taco Chicken Wings

Ingredients:

- 3 pounds Chicken wings
- 4 packages Taco seasoning mix
- Flour
- Oil
- Celery stalks
- Blue cheese dressing

Instructions:

- Mix together the flour and taco seasoning, get oil hot in pan.
- Flour chicken wings and fry until done.
- Serve with celery and blue cheese for dipping.

44. Jamaican Chicken Wings

Ingredients:

- 72 Chicken drumettes

Marinade:

- 2 Scotch Bonnet peppers-- or
- 4 Jalapenos-- seeded
- 3 bn Green onions
- 1 cup Red wine vinegar
- 1 cup Olive oil
- 1/2 cup Soy sauce
- 1/2 cup Dark rum
- 1/4 cup Brown sugar
- 1 tablespoon Fresh thyme
- 1 teaspoon Each ground cloves, nutmeg-- allspice and cinnamon

Instructions:

- Blend all marinade ingredients in a blender.
- Marinate chicken wings overnight.
- Use gallon plastic bags.
- Cook wings in a 350⁰F oven for 30 to 40 minutes.
- Baste frequently.

45. Japanese Chicken Wings

Ingredients:

- 2 pounds Chicken wings
- 1/2 cup Soy sauce
- 1/2 cup Sake
- 1/4 cup Sugar
- 1/4 teaspoon Crushed red pepper
- 1 Garlic clove-- crushed
- 1 1/2 teaspoons Fresh ginger root-- grated (do not use powdered ginger)

Instructions:

- Cut each chicken wing into 3 parts, separating at the joints. (Freeze wing tips for another use).
- In a 12 x 8 inch baking dish, mix remaining ingredients.
- Add chicken wings and turn to coat well.
- Let marinate for 1 hour, turning occasionally. (Can be prepared in advance. Cover and refrigerate for up to 24 hours).
- Preheat oven to 375 degrees.
- Bake chicken in marinade uncovered for 1 ½ hours, turning occasionally.
- Serve warm.

46. Jerk Chicken Wings

Ingredients:

- 24 Whole chicken wings-- (about 4 pounds)
- 8 Scallions-- cut into 1" piece
- 4 Fresh jalapeno peppers-- seeded and coarsely
- 2 tablespoons Distilled white vinegar
- 1 tablespoon Ground allspice
- 4 Garlic cloves-- chopped
- 2 teaspoons Dried thyme
- 1 teaspoon Salt
- 1/2 teaspoon Freshly ground pepper
- 1/4 teaspoon Cayenne
- 1/4 cup Vegetable oil
- Lime wedges

Instructions:

- Rinse chicken with cold water and pat dry.
- Cut off and discard pointed tip of each wing and halve wings at the main joint.
- In a food processor, combine scallions, jalapeno peppers, vinegar, allspice, garlic, thyme, salt, pepper, and cayenne.
- Process until well blended.
- With machine on, slowly pour in oil and puree until a thick paste forms.
- In a large bowl, combine chicken wings and jerk paste.
- Toss until wings are well coated.
- Cover and refrigerate overnight.
- Preheat broiler.
- Arrange wings on broiler pan about 6 inches from heat and broil, turning once, until nicely browned outside and cooked through, about 20 minutes total.
- Serve warm or at room temperature with lime wedges and lots of napkins.
- The name of this recipe is no reflection on the cook; jerk is a fiery Jamaican marinade for chicken, pork, or beef.

47. Marinated Chicken Wings

Ingredients:

- 1 cup Dry sherry
- 1/2 cup Soy sauce
- 1/4 teaspoon Garlic powder
- 1 teaspoon Ground ginger
- 48 Chicken wings

Instructions:

- In a large bowl combine sherry, soy sauce, garlic powder and ginger; set aside.
- Disjoint chicken wings into 3 parts each.
- Discard the tip end or save to use for soup stock at a later time.
- Marinate chicken pieces in sherry mixture in the refrigerator at least three hours, but not longer than 24 hours.
- Arrange 20 pieces at a time in a single layer on a heat- resistant, non-metallic serving platter.
- Heat, uncovered, in Microwave Oven 12 to 14 minutes or until chicken is well cooked.
- Turn chicken pieces over after 5 minutes.
- Repeat with remaining pieces as needed.
- Tip: Uncooked chicken pieces can either be stored in refrigerator for 2 to 3 days or may be frozen for 3 months. Cooked pieces may be reheated.

48. Parmesan Chicken Wings

Ingredients:

- 1 cup Freshly grated parmesan cheese
- 1 tablespoon Heaping-- finely chopped fresh Parsley
- 1 tablespoon Fresh-- oregano Chopped
- 1 teaspoon Salt
- 1/2 teaspoon Fresh ground pepper
- 2 pounds Chicken wings cut up
- 1/2 cup Butter melted

Instructions:

- Preheat oven to 375 degrees F.
- Mix cheese, parsley, oregano, salt and pepper together and place on a dry tray.
- Dip each piece of chicken into the butter, then roll in the cheese mixture, coating well.
- Place on a greased baking sheet.
- Bake for 45 minutes, turning when brown.
- Wings will freeze well.
- Thaw in refrigerator, and heat in a 375 deg. oven.
- Makes 4 main course or 8 appetizer servings.

49. Puffed Chicken Wings

Ingredients:

- 12 Chicken Wings

Marinade:

- 1 teaspoon Garlic-- minced
- 1 teaspoon Ginger root-- minced
- 1/2 cup Dry Sherry
- 2 tablespoons Sesame oil

Batter:

- 1/2 cup Cornstarch
- 1/2 cup Flour
- 1/4 teaspoon Baking powder
- 1 Egg-- lightly beaten
- 1/2 cup Milk

Instructions:

- Add wings to marinade for at least one hour.
- Combine dry ingredients, stir in egg and milk.
- Pat wings dry.
- Dip in batter.
- Drip off excess.
- Heat oil 350°F. Fry few wings at a time, 3-4 minutes.

50. Ranch Wings

Ingredients:

- 1 1/2 pounds Chicken wings
- 2/3 cup Finely crushed round cracker
- 1/2 teaspoon Salt
- 2 tablespoons Bottled Ranch Dressing
- 1/2 teaspoon Paprika

Instructions:

- Cut off wing tips at joint. Cut each wing in half at joint.
- In a small bowl, toss chicken and dressing.
- On waxed paper, combine crushed crackers, paprika and salt; coat chicken with cracker mixture.
- In a 12 x 8" baking dish, covered with a paper towel, on high microwave 7 to 9 minutes until chicken juices run clear when tested with a knife; rearrange halfway through cooking. If you desire, serve with additional Ranch dressing.

51. Rosemary Chicken Wings

Ingredients:

- 2 tablespoons Olive oil
- 2 tablespoons Butter
- 2 tablespoons Finely chopped shallots
- 2 teaspoons Dried rosemary
- 1/2 cup Lemonade
- 1 teaspoon Black pepper
- 1 teaspoon Salt
- 12 Chicken wings

Instructions:

- Preheat oven to 425 degrees.
- In a small saucepan, heat oil and butter over medium heat.
- Add shallots and rosemary and cook 2 to 3 minutes.
- Add lemonade, pepper and salt.
- Simmer over low heat for 6 to 8 minutes or until slightly reduced and syrupy.
- Cool slightly.
- Meanwhile, cut chicken wings into three pieces, discarding wing-tip joint.
- Place wings in shallow pan and coat well with sauce.
- Bake in oven until skin is golden brown, about 30 minutes.
- Serve with rice or as hors d'oeuvre.
- Makes 20 to 24 pieces.

52. Tea-Smoked Chicken Wings

Ingredients:

- 3 pounds Chicken wings-- (16 wings)
- 3 Cloves Garlic
- 1 tablespoon Ginger root-- grated
- 1 tablespoon Honey
- 3/4 cup Soy sauce
- 1/2 cup Sherry
- 1 cup Brown sugar
- 1 cup Lapsang souchong tea-- (loose)
- Sesame seeds-- for garnish

Instructions:

- Using a knife, separate the mini drumstick end of the wing and slice through between the joints.
- Cut the wing tip off and discard. (Any good butcher will do this for you.)
- Wash the chicken thoroughly and pat dry.
- Using the metal blade of your processor, finely chop the garlic.
- Add the grated ginger root, honey, soy sauce, and sherry, processing for 20-30 seconds to blend.
- Pour the marinade in a 9-by-13-inch baking pan, and add the chicken wings.
- With a spoon, drizzle the marinade over all the wings.
- Cover and refrigerate for at least 2 hours, rotating the chicken wings at least once.
- To smoke chicken, choose a heavy steel or cast iron roasting pan or skillet with a tight fitting lid.
- Line the bottom of the pan with heavy duty aluminum foil.
- Sprinkle the brown sugar and tea on top of the foil.
- Place cake rack in skillet, over the sugar and tea mixture, & arrange the chicken wings on rack.
- Cover the pan or skillet with a lid (or heavy aluminum foil if the lid does not fit snugly).
- Turn on your kitchen exhaust fan.
- Turn the burner on high, and leave chicken on high heat for 30 minutes (see Note). Do not remove the lid to check. Turn off the heat after 30 minutes, and keep the chicken covered another 20 minutes.
- Smoked chicken will keep for several days if well-wrapped and refrigerated.
- Serves 6 to 8 as an appetizer.
- Note: As with any recipe requiring a dish to be cooked at high heat, use caution. Since this dish does produce smoke, it is imperative to use your kitchen exhaust fan, and to have a pan or skillet with a tight fitting lid.
- NOTES: Smoking with tea is a traditional Chinese approach to preparing chicken. To the Western eye, the darkened skin resembles Cajun-style. These flavorful, bite-size chicken wings make a delicious appetizer when served plain, or with your favorite mustard, peanut or teriyaki sauce.