

Orange Maple Ginger Wings

Pam Brandon & Anne-Marie Hodges - The Divas of Dish
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Servings: 8

3 tablespoons ginger paste
3 cloves garlic, minced
1/2 cup freshly squeezed orange juice
1 teaspoon fresh orange zest
3 tablespoons sesame oil
1 cup maple syrup
1/2 cup hoisin sauce
1 teaspoon sriracha (or more to taste)
4 pounds chicken wings (drumettes and flats, separated at the joint)
scallions (for garnish)
toasted sesame seeds (for garnish)
kumquat slices (for garnish)

In a bowl, combine the ginger, garlic, orange juice, orange zest, sesame oil, maple syrup, hoisin sauce and sriracha. Whisk until smooth. Reserve 1/2 cup of the marinade for basting. Pour the remaining marinade into a large zip-top bag.

Add the wings, tossing until evenly coated. Refrigerate overnight.

Prepare the grill by oiling the cooking grate. Heat the grill to medium-high.

Place the wings directly on the cooking grate in a single layer. Discard the marinade.

Turn the wings occasionally, basting with the reserved marinade until the skin is caramelized and nicely charred, about 12 to 15 minutes. The wings are fully cooked when the flesh separates easily from the bone and the juices run clear.

Mound the wings onto a serving platter. Garnish with the scallions, toasted sesame seeds and sliced kumquats (if using). Serve warm.

If making ahead, cover with foil and keep warm in a low oven.

Per Serving (excluding unknown items): 185 Calories; 6g Fat (27.2% calories from fat); 1g Protein; 34g Carbohydrate; trace Dietary Fiber; trace Cholesterol; 262mg Sodium. Exchanges: 0 Vegetable; 1 Fat; 2 Other Carbohydrates.