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"Excellent"

1 hr
- 80 min

recipes

Spice-Drawer Chicken Wings

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Ingredients

- 1 tsp. dried oregano
- 1 tsp. granulated garlic
- 1 tsp. smoked paprika
- 1 tsp. sugar
- 4 tsp. kosher salt, plus more
- ½ tsp. MSG, plus more for serving
- 4 lb. chicken wings
- 2 Tbsp. vegetable oil
- 1 cup mint and/or basil leaves
- Limes and small Persian cucumbers, cut into wedges (for serving)

Basically
Flawless!

Recipe Preparation

- Mix oregano, granulated garlic, paprika, sugar, 4 tsp. salt, and ½ tsp. MSG in a small bowl. Arrange chicken wings on a foil-lined rimmed baking sheet. Season all over with spice mix. Let sit at room temperature 30 minutes or cover and chill up to 2 days.
- Place racks in center and upper third of oven; preheat to 375°. Drizzle wings with oil and toss to coat. Bake on center rack, turning with tongs halfway through, until cooked through and skin is golden brown, 30–35 minutes.
- Remove from oven. Heat broiler. Broil wings on upper rack, turning every 2–3 minutes, until skin is deeply browned and starting to char at the edges, 5–7 minutes (watch them closely).
- Transfer wings to a platter, season with salt and a little more MSG. Top with herbs and lime and cucumber wedges.

Watch

2nd
+ 4th