

GOCHUJANG HONEY LIME CHICKEN WINGS

Ingredients:

- 2 pounds chicken wings (or quail)
 - 3 tablespoons gochujang (Korean chili paste)
 - 3 tablespoons Honey
 - 2 tablespoons soy sauce (or tamari for gluten-free)
 - 2 tablespoons fresh lime juice
 - 2 tablespoon orange aromatic bitters
 - 1 tablespoon fresh ginger, minced
 - 3 cloves garlic, minced
 - 1 tablespoon sesame oil
 - 1 tablespoon butter
 - 1 zest of 1 lime
 - 1 tablespoon sesame seeds (optional, for garnish)
 - 2-3 green onions, sliced thin (for garnish)
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Directions:

1. Prepare the Marinade:

In a large mixing bowl, combine the gochujang, soy sauce, lime juice, bitters, minced ginger, minced garlic, sesame oil, and lime zest. Stir until the mixture is well combined.

2. Marinate the Wings/Quail:

Add the chicken wings (or quail) to the marinade, ensuring they are well coated. Cover and refrigerate for at least 1 hour, or overnight for a more intense flavor.

3. Cook the Wings/Quail:

Preheat your oven to 400°F (200°C). Line a baking sheet with aluminum foil and place a wire rack on top.

Remove the wings from the marinade, reserving the marinade for later. Place the wings on the wire rack.

Bake in the preheated oven for 35-40 minutes (or 25-30 minutes for quail), turning once halfway through, until the wings are golden brown and crispy.

4. Reduce the Sauce:

While the wings are baking, pour the reserved marinade into a saucepan. Bring it to a boil over medium-high heat.

Lower the heat to medium and let the sauce simmer until it thickens slightly, about 10 minutes. Stir occasionally to prevent burning.

Add the butter and stir until melted and the sauce is smooth.

5. Coat the Wings/Quail:

Once the wings (or quail) are done baking, remove them from the oven. Toss them in the reduced sauce until they are fully coated.