

Baked Spicy Wings

By Paul Oprea



Ingredients

- 1 kg chicken wings without tips (about 10 pieces)
- 1 tablespoon chilli powder with peak oil
- 1 teaspoon grated ginger
- 2-3 cloves garlic
- 1/2 teaspoon smoked paprika
- 1 teaspoon sugar
- 1 tablespoon red wine vinegar (or sherry)
- 3 tablespoons lemon juice
- 1 tablespoon butter
- 1/4 bunch parsley
- salt pepper



First Step

- The fins cut into two segments. Wash and absorb well with napkins. Sprinkle all over with salt and black pepper.



The second step

- ◉ In a mortar put hot pepper paste, grated ginger small crushed garlic or sliced. Crush really well. Add the paprika, sugar, vinegar and lemon juice. Longer crush until smooth.



Third step

- Pour over wings and massage well. If you put in the refrigerator for several hours (or overnight), and if you let it rest between 30 minutes and 1 hour at room temperature. If you have marinate in refrigerator 30 minutes before removing them to bake them.



Fourth step

- Place wings in a pan Tempered big enough to be on one layer, do not overlap.



Fifth step

- Bake at 200 C for 40 minutes. After this time check fat lot left and if drain much of it remains only a thin layer on bottom of pan.



The sixth step

- Give the pan and baked at 220 C (the program if you have extra browning), another 15 minutes. Meanwhile fins will brown nicely.



Seventh step

- Remove the pan from the oven and add diced butter and chopped parsley. Shake the pan until the butter melts and sauce with a spoon take the tray and pour over wings.



Attention !!!

- ◉ Serve immediately, they are better, but they are ok and reheated.

THE END

- ◉ Thanks for watching and we'll see you next time.



BEY BEY