

# Our State eats

*Published in the April 2016 issue of Our State*

## Honey-Ginger Chicken

*Yield: 6 servings.*

- 10** garlic cloves, peeled
- 1** (2-inch) piece of ginger, peeled
- ½** cup soy sauce
- ½** cup honey
- ¼** cup rice vinegar
- 2** tablespoons sesame oil
- 1** teaspoon white pepper
- 12** skinless, boneless chicken wings
- ¼** cup sesame seeds
- 4** green onions, sliced
- Fresh lime wedges (optional)

In a food processor, mix garlic, ginger, soy sauce, and honey. Set aside.

In a separate bowl, mix vinegar, oil, and pepper. Add half of the honey-soy sauce mixture and stir.

Pour vinegar and honey mixture into a large Ziploc bag. Add chicken, seal bag, and refrigerate for 1 hour.

Preheat oven to 375°.

Prepare a 9×13-inch baking dish with cooking spray. Place marinated chicken wings in baking dish. Discard plastic bag and any unused marinade inside. Baste chicken wings with some of the reserved honey-soy sauce mixture. Bake for 15 minutes. Turn chicken wings over and baste with more of the reserved honey-soy sauce mixture. Sprinkle chicken with sesame seeds. Bake for 15 minutes. Garnish with sliced green onions and fresh lime wedges before serving.



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