

FOOD & DINING

Try baked wings for the big game



Sporting events provide great opportunities to gather with friends and family and enjoy some time together while watching a favorite sport or big game. Such gatherings are not complete without food, and some foods are widely considered staples of gameday get-togethers.

Chicken wings are among the most popular gameday foods. While many chicken wing aficionados might insist on frying wings, this beloved dish can be baked. In fact, Chef Kevin Gillespie, author of "Fire In My Belly" (Andrews McMeel), felt like he could create a baked chicken wing dish that even the most ardent wing connoisseur could not resist. The result is the following recipe for "Baked Hot Wings," which home cooks can whip up in time for this year's big game.

Baked Hot Wings
Makes 2 full servings

- 24 chicken wings, a mix of drums and flats, about 2 pounds
- 1 tablespoon grapeseed oil
- 1/3 cup sriracha chile sauce
- 1/4 cup malt vinegar
- 1/4 cup soy sauce
- 2 tablespoons sugar
- 2 cloves garlic, very thinly sliced
- 1/4 cup scallions, thinly sliced on the diagonal

1. Preheat the oven to 500 F.
2. Pat the wings very dry with a paper towel. Heat a large (14-inch) cast iron skillet or two smaller cast iron skillets over high heat until smoking hot. Add just enough of the oil to coat the bottom of the pan. Using tongs, set the wings in the pan in a single layer with the meatiest side down. This will help render the fat. Cook the wings for 2 minutes, then transfer the skillet to the oven for 5 minutes. Carefully remove the skillet from the oven and, using tongs, flip the wings over. Continue baking until the wings are cooked through and the juices run clear, another 10 minutes.

3. Combine the sriracha, vinegar, soy sauce, sugar, and garlic in a small saucepan. Bring to a boil over high heat, then cut the heat down to medium-low and simmer for 5 minutes. Pour the sauce into a large bowl and toss in 1 tablespoon of the scallions.

4. Carefully remove the skillet from the oven and, using tongs, transfer the wings to the bowl and toss with the sauce. Transfer to a platter and garnish with the remaining 3 tablespoons scallions.

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