



Sticky Peach Asian Chicken Wings

Preheat oven to 250 degrees

Ingredients:

- 1 1/2 lb (6-8) Chicken thighs
- 1 cup flour
- 1 TBSP baking powder
- 1 TSP garlic powder
- 1 TSP onion powder
- 2 TSP salt
- Pepper

Sauce Ingredients:

- 2 cups peach jam
- 1/2 cup soy sauce
- 1/4 cup rice vinegar
- 2 TBSP hoisin
- 3 cloves garlic, thinly sliced
- 2 TBSP sriracha (optional)
- 1 1/2 TBSP flour
- 3 TBSP sesame seeds (optional)
- Scallions (optional)
- Pepper

Instructions:

1. Rinse chicken, pat dry and place in refrigerator for 30 minutes to overnight (Space chicken 1" apart on a plate/tray or pan)
2. Mix baking powder, flour, garlic powder, onion powder and salt on large plate or tray
3. Dredge each piece of chicken in flour mixture and place on oiled baking sheet
4. Place chicken on greased baking dish
5. Bake for 25-30 minutes
6. Remove chicken from oven to let oven heat up to 450 degrees
7. Once oven temperature is 450 degrees, put chicken back in oven for 50 - 60 minutes
8. Once chicken is baked to desired temperature and texture, turn oven heat off and let chicken sit in oven for 10-15 more minutes
9. While chicken is baking make sauce
10. Heat brown sugar, soy sauce, juice of orange in large sauté over low/medium heat
11. Stir in flour to thicken sauce (do not boil)
12. Once sauce is thicker, turn heat off
13. Place cooked chicken in serving bowl
14. Pour sauce over chicken
15. Sprinkle with sesame seeds and scallions
16. Serve with steamed rice and grilled peaches

