

DESCHUTES BREWERY WINGS



Ingredients

For Chicken Wings:

- 2 Tbs baking powder
- 1 Tbs kosher salt
- 1 tsp freshly ground black pepper
- 1 tsp smoked paprika
- 2 1/2 lbs chicken wing sections

For Sauce:

- 1/3 C honey
- 1/3 C sriracha sauce
- 1/2 tablespoon seasoned rice vinegar
- 1/4 teaspoon sesame oil
- 1 pinch sesame seeds
- 1 Tbs lime juice
- 1 Tbs Pacific Wonderland Dry Hopped Lager

Directions

1. Preheat oven to 425 degrees F. Line a baking sheet with aluminum foil and place an oven-proof wire rack over the foil.
2. Whisk baking powder, salt, black pepper, and paprika together in a small bowl. Place chicken wings in a large bowl. Coat wings with baking powder mixture & place on wire rack.
3. Bake for 20 minutes. Turn wings and continue baking for 20 minutes. Turn wings again and bake until wings are browned and crispy, about 15 minutes more.
Transfer wings to a large bowl.
4. Whisk honey, beer, lime juice, sriracha sauce, rice vinegar, and sesame oil together in a bowl until glaze is smooth. Drizzle glaze over wings and toss to coat completely.
Transfer wings to a serving platter and sprinkle sesame seeds over the top.