



Ginger-Miso Chicken Wings

from aagersi on Food52

serves 6 as a snack, or 3 for a more substantial meal

- 2 tablespoons ginger, finely minced
- 1 tablespoon fresh lemon juice
- 1/2 cup honey
- 2 tablespoons soy sauce
- 1 teaspoon ground white pepper
- 3-4 tablespoons red miso
- 1 large carrot
- 1 stalk celery
- 12 ginger coins, about 1/2" thick
- 6 cups water
- 3 pounds organic chicken wings
- 4 scallions, minced

Trim and cut the wings. Put the tips in a stockpot with the water, miso, ginger coins, white pepper, carrot and celery. Simmer for an hour.

Now add the wings and poach them for about 10-12 minutes, just until they are done. Turn the heat off and let them rest in the stock for another 15 minutes; then remove them from the stock with a slotted spoon. Strain the stock and save it for another use, like some noodle soup.

Heat the oven to 450°. Toss the wings with the remaining ingredients. Spread the wings on a parchment-lined baking sheet. Bake until crispy and caramelized, turning a couple of times as they cook. You may finish them under the broiler, but watch them carefully!