

Crispy Broiled Chicken Wings



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 6 Servings

2 pounds jumbo chicken wings

4 garlic cloves, smashed, peeled

1t salt

1T vegetable oil

1t red pepper flakes

1/2c white vinegar

1/3c corn syrup

Preheat broiler. Mash garlic with salt and make a paste.

In heavy~duty zip lock bag toss wings with garlic paste and vegetable oil. Coat well and let marinagte in refrigerator overnight. Drain the wings and pat dry. Arrange wings on oiled rack of broiler pan, sprinkle with salt and peper to taste.

Broil under preheated broiler, about 4" from heat for 8~10 minutes. Turn wings, sprinkle with salt and pepper and broil 5~8 minutes or until they are golden.

While wings are broiling, in saucepan stir together red pepper flakes, corn syrup and vinegar. Bring to boil, stirring and transfer to serving bowl. Serve with wings.

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Debbie Spangler ~ Certified Personal Chef

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