

Korean Barbecue Chicken Wings

<http://userealbutter.com/2015/04/23/korean-barbecue-chicken-wings-recipe/>
from [Eat the Love](#)

6 cloves garlic, minced
1-inch piece fresh ginger, peeled and grated
1/2 cup soy sauce
1 tbsp rice vinegar
4 stalks green onions, sliced thin (1/4-inch)
1 tbsp white sesame seeds
3 tbsps granulated sugar
2 kiwis, peeled and cut into small dice
1 tsp fresh ground black pepper
2 tsps red pepper flakes
2 lbs. chicken wings
vegetable oil

Combine the garlic, ginger, soy sauce, rice vinegar, green onions, sesame seeds, sugar, kiwi, black pepper, and red pepper flakes. Mix well. Reserve 1/2 cup of the marinade in the refrigerator. Place the rest of the marinade in a ziploc bag with the chicken wings. Squeeze out as much air as possible and seal the bag. Refrigerate for 8 hours or overnight.

Preheat the oven to 400°F. Coat a rimmed baking sheet with oil (I lined mine with parchment paper and brushed oil on the paper). Bake the wings for 30 minutes. Flip the wings and bake another 15 minutes. Remove from oven and place the wings in a large bowl. Purée the reserved 1/2 cup of marinade. Cook the purée for 2-3 minutes over medium heat until the sauce darkens and becomes thick. Gently toss the chicken wings with the sauce. Serve hot. Serves 4-6.