



# Tailgate Robin's Chicken Wings

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Description: Robin came across this Chicken Wing recipe from Damn Delicious. We modified it slightly and it is great!

Categories: Gameday, Main Dish - Tailgate

Source: adapted from Damn Delicious

Preparation Time: 10 minutes

Start to Finish Time: 4 hours 10 minutes

Cooking Time: 4 hours

Servings: 4

## Ingredients - For the Chicken

3 lbs Chicken Wings, about a dozen

2 T Cornstarch

3 T Sesame Seeds

2 T chopped fresh Cilantro Leaves

5 T Water

Ingredients - For the Sauce

1/3 c Johsen Organic Shoyu Soy Sauce

1/3 c Balsamic Vinegar

1/3 c Brown Sugar

1/3 c Hoisin Sauce

1/4 c Honey

3 lg cloves Garlic, minced

2 t Sriracha, to taste

1 1/2 t fresh Ginger, grated

1 t ground Tellicherry Pepper

Pepper

1 t Onion Flakes

## Directions - For the Chicken

1) In a large bowl, whisk together soy sauce, balsamic vinegar, brown sugar, Hoisin sauce, honey, garlic, Sriracha, grated ginger, pepper and onion flakes. Place wings into a slow cooker. Stir in soy sauce mixture and gently toss to combine. Cover and cook on low heat for 3 - 4 hours or high heat for 1 - 2 hours.

2) In a bowl, mix the cornstarch, sesame seeds, cilantro and water. Set aside and stir once in a while.

3) Add the cornstarch mixture into the slow cooker. Cover and cook on high heat for an additional 10 - 15 minutes, or until the sauce has thickened. Preheat oven to broil. Line a baking sheet with foil.

4) Place wings onto the prepared baking sheet and broil for 2 - 3 minutes, or until caramelized and for the sauce to be slightly charred. Serve immediately with remaining sauce, garnished with sesame seeds and cilantro, if desired.