



Chicken Wings

The Bearded Chef

Place pot with steamer basket with about 1 inch of water on high heat and bring to a boil.

Remove tips of wings and separate the wings from the joint.

Place wings in steamer basket, cover, and reduce heat to medium.

Steam for 10 mins.

Remove wings and pat dry.

Lay wings on cooling rack set in a sheet pan lined with paper towel.

Refrigerate for at least one hour. Can be stored in fridge for up to a week or freezer for up to a month until ready to cook. Defrost to room temp before cooking.

Preheat oven to 425F (convection bake may be selected)

Replace paper towels with parchment paper.

Roast in oven for 20-30 mins.

Turn wings over and repeat for another 20-30 mins until golden brown.

Let cool for 5 mins and transfer to bowl and add sauce as desired.