Oven-Baked Teriyaki Chicken Wings

Ingredients

- **For the Marinade:**
- t1/3 cup soy sauce
- 1/3 cup balsamic vinegar
- 1/4 cup firmly packed brown sugar
- 2 cloves garlic, minced
- 1 teaspoon grated ginger root
- 1/4 teaspoon freshly ground black pepper
- 2 medium green onions, thinly sliced
- **For the Chicken Wings:**
- 24 large whole chicken wings
- 1 dash Hungarian sweet paprika
- **For the Teriyaki Sauce:**
- 1/3 cup soy sauce
- 1/3 cup balsamic vinegar
- 1/2 cup firmly packed brown sugar
- 1/4 teaspoon freshly ground black pepper
- 2 cloves garlic, minced
- 1 teaspoon grated ginger root
- 2 medium green onions, thinly sliced
- 1 tablespoon toasted sesame seeds, for garnish

Directions

Marinate the Chicken:

Gather the ingredients.

Combine 1/3 cup soy sauce, 1/3 cup balsamic vinegar, 1/4 cup firmly packed brown sugar, 2 cloves garlic (minced), 1 teaspoon grated ginger root, and 1/4 teaspoon freshly ground black pepper in a small saucepan.

Gently heat on low just until the sugar is dissolved. Remove from heat and let cool to room temperature.

Stir in 2 medium green onions, thinly sliced.

Place 24 large, whole chicken wings in a large zip-close freezer bag.

Pour in the cooled teriyaki marinade, squeeze out the air and seal. Turn the bag to distribute the marinade over the wings. Refrigerate for 12 hours or overnight.

Bake the Wings:

Gather the ingredients.

Preheat the oven to 375 F. Line a baking pan with foil and place a cooling rack in the bottom of the pan.

Place the chicken wings on the rack, cover them with the marinade from the bag, and sprinkle generously with 1 dash of Hungarian sweet paprika.

Cover the pan tightly with foil and bake for 45 minutes.

Remove the foil, raise the oven temperature to 425 F and bake another 15 minutes to brown the skin. If the chicken has not browned, place the tray under the broiler, watching carefully.

Make the Teriyaki Sauce:

Gather the ingredients.

Combine 1/3 cup soy sauce, 1/3 cup balsamic vinegar, 1/2 cup firmly packed brown sugar, and 1/4 teaspoon freshly ground black pepper in a small saucepan. Gently boil, stirring constantly, for 3 minutes. Watch so it does not boil over.

Remove from heat, stir in 2 cloves garlic (minced) and 1 teaspoon ginger root (grated), and let cool to room temperature.

Stir in 2 medium green onions, thinly sliced.