General Tso's Chicken Wings

Ingredients

- 3 lbs chicken wings
- For the Sauce:
- 1/2 tsp sesame oil
- 3 Tbl unseasoned (sugar free) rice vinegar
- 2 tsp white vinegar
- 3 Tbl wheat free soy sauce (or coconut aminos)
- 1/4 cup water
- 3 Tbl granulated sugar substitute
- 1/2 tsp xanthan gum
- 1/4 cup scallions, chopped
- 4 – 5 small dried chillies, chopped

Directions

1. Cut your wings through the joint if whole, to separate the wing from the drumette. Spread on a sheet pan and bake at 375 degrees (F) for about 45 minutes or until crunchy and golden brown. Meanwhile, combine all of the sauce ingredients into a small saucepan and whisk together until smooth. Bring to a boil, then simmer for about 2 minutes until thickened. Remove from the heat. When the wings are fully cooked, toss in the sauce to coat. Put the wings back on the baking sheet and broil (carefully!) for about two minutes or until the sauce is bubbling. Serve with lots of napkins!