

## POMEGRANATE & HOT HONEY CHICKEN WINGS

### INGREDIENTS

for the wings

4 pounds chicken wings, separated into drumettes and flats  
1 teaspoon baking powder (NOT baking soda)  
1/2 teaspoon salt  
2 teaspoons garlic powder  
Pinch of cracked pepper

for the glaze

3/4 cup pomegranate fruit jelly  
1/2 cup pomegranate juice (unsweetened)  
1/4 cup hot honey  
1 clove garlic, smashed  
2 tablespoons soy sauce

for serving (all are optional)

1/2 cup pomegranate arils  
1/2 cup sliced scallions  
2 tablespoons sesame seeds  
carrots and celery sticks  
blue cheese or ranch dressing

### DIRECTIONS

Adjust oven rack to upper-middle position and preheat oven to 450F. Line a rimmed baking sheet with foil and set a heat-proof wire rack inside. Spray the rack with baking spray.

Pat dry chicken wings liberally with paper towels, squeezing out as much moisture as you can. Transfer them to a large bowl. In a small bowl, combine the baking powder, garlic powder, salt and pepper together, whisking well to combine, and sprinkle the mixture over the wings. Toss wings through the baking powder mixture until evenly coated. Arrange on rack, leaving about 1-inch of space between each wing. Bake for 30 minutes; flip and continue to cook until crisp and golden brown, about 20-30 minutes longer, until golden browned and crispy, for about 1 hour without the sauce.

Meanwhile, combine all glaze ingredients in a small sauce pan over medium heat and simmer for 8-10 minutes to combine. Pay attention, it can burn quickly. Fish out the garlic clove and discard. Place in a large bowl.

Remove wings from oven, toss with sauce and return to the oven for 15-18 minutes, turning after 8 minutes. You can also brush the wings with the glaze, but you don't get as much coverage. Allow to cool for 10 minutes and sprinkle with arils, sesame seeds and cut scallions. Serve with sides and ranch or blue cheese dressing for dipping.