

SPICY SWEET BAKED WING DRUMETTES

F EASY

Last Modified: 09/22/2016

PREP: 15 Min
COOK: 50 Min
OVEN: 400

MEXICAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	Pounds	Chicken Wing Drumettes	Thawed
1	Bunch	Green Onions (Greens & Whites)	Thin Sliced

SPICY SWEET BASTING SAUCE

6	Tbsp	Unsalted Butter	
1	Cup	Honey	
2	Tbsp	Cider Vinegar (Heinz)	
2	Tbsp	Worcestershire Sauce (Lea & Perrins)	
1/2	Cup	Roasted Pecans	Fine Chop
2	Tsp	Garlic Powder	
1 +/-	Tsp	Recipe: Seasoning - Mexican - Adobo Seasoning	
OR			
1 +/-	Tsp	Chipotle Powder	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

CAUTION	The Basting Sauce will NOT stick very well to the Wing Drumettes unless they are first baked in order to render out most of the fat.
FACTOID	CHIPOTLE POWDER: Very flavorful and relatively spicy. It can come close to completely overriding the taste of the Shrimp if you are not careful with the amount you use. It consists entirely of ground smoked and dried Jalapeno Peppers.
FACTOID	ADOBO POWDER: Very flavorful and mildly spicy. It consists mostly of ground Adobo Peppers which are ripe (red) dried green Poblano Chili's, plus a little bit of those Smoked Jalapeno Peppers and a few additional spices and herbs added in.
TOOLS	1) Small Saucepan 2) Aluminum Half Sheet Pan
PREP	DISH 1) Thinly slice the Green Onion greens and whites and set them aside. 2) Preheat the oven to 400 Degrees with a rack near the center.
PREP	BASTING SAUCE 1) Finely chop the Pecans and set them aside.
1	In a small saucepan over medium low heat, add the Butter and just melt. Stir in the Honey, and cook until the mixture bubbles, about 3 minutes. Remove from the heat, and stir in the Vinegar, Worcestershire Sauce, Pecans, Chile Powder, Garlic Powder and 1/2 of the Sliced Green Onions. Season to taste with Salt and Pepper.
2	Spray a sheet pan with non-stick cooking spray. Arrange the Drumettes so they are NOT touching. Use additional sheet pans as is necessary.
3	Bake the Drumettes for 15 minutes, turning them over halfway through. Remove from the oven and drain off ALL liquid (fat) in the bottom of each sheet pan. Generously baste the Drumettes with the Basting Sauce, turn over and baste the other side.

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4	Return to the oven and bake for an additional 15 to 20 minutes. Basting and turning twice more with the Basting Sauce. Bake until the Basting Sauce darkens nicely.
SERVE	Transfer to a serving platter, Sprinkle generously with the remaining sliced Green Onions and serve with several Lime Wedges on the side while hot.