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Sesame Chicken Wings

- 1/3 cup bottled teriyaki sauce
- 2 tablespoons tamari sauce
- 4 teaspoons toasted sesame seeds
- 2 pounds chicken wing drumettes
- 3 tablespoons BBQ sauce
- 3 tablespoons honey
- 1/2 teaspoon toasted sesame oil

In a large Ziploc bag, combine the teriyaki sauce, tamari sauce and sesame seeds. Add chicken. Seal bag and turn to coat. Marinate in refrigerator for 30 minutes to 24 hours. Preheat oven to 400. Line a baking sheet with foil. Using tongs, transfer the chicken to the baking sheet. Discard extra marinade. Bake for 15 minutes. Meanwhile, for sauce, in a small bowl, combine BBQ sauce, honey and sesame oil. Brush chicken with half of the sauce; bake for 10 minutes more, turning and brushing with sauce after 5 minutes. Serve warm.

Sweetnicks Notes: Simple and delicious, one of The Husband's favorites.