



Crispy Baked Chicken Wings

by **Michael Symon**



Crispy oven-baked chicken wings with the crunch of fried, thanks to Michael Symon's baking powder trick. The wings are seasoned with kosher salt, smoked paprika, garlic, and cayenne, then baked hot until golden and crisp. They're finished in a sticky-sweet glaze made with Blues Hog BBQ sauce, hot honey, mustard, and butter — a perfect balance of heat, tang, and richness that clings to every bite.

Prep Time:
15 Minutes

Cook Time
45 Minutes

Serves:
4 Servings

Level:
Intermediate

Ingredients

- 2 lbs chicken wings
- 1 tbsp baking powder
- 1 tsp salt
- 1 tsp garlic powder
- 1/2 tsp smoked paprika
- 1/4 tsp cayenne

Glaze:

- 1/4 cup hot honey
- 1/4 cup smoked mustard
- 1/4 cup Blues Hog BBQ sauce
- 2 tbsp chopped cilantro
- 1 tbsp butter
- 1 tsp lime juice

Instructions

Step 1

Pat wings dry. Toss with baking powder + seasoning. Rest uncovered 1 hr.

Step 2

Bake at 425°F, 20 min per side until crisp.

Step 3

Simmer glaze ingredients, toss wings before serving.

Serving & Finishing

- Serve with blue cheese dip, celery, and extra glaze.