

Gochujang-Ginger Wings

Source: ladesandlupine.com

Ingredients

2lbs party wings (about 12)
2 inch piece of ginger, roughly chopped
1 Fresno chili pepper, chopped and seeded
1/3 cup gochujang
1/3 cup orange-apricot marmalade
3 tablespoons soy sauce
3 tablespoons fish sauce
toasted sesame seeds, for garnish
cilantro, for garnish

Directions

1. Combine everything but the wings, sesame seeds and cilantro in a food processor and blend until smooth.
2. Toss the wings with the sauce in a large bowl and allow to marinade about 30 minutes.
3. Preheat the oven to 425 and line a cookie sheet with foil or a silicone mat.
4. Arrange the wings in an even layer and bake for 20 minutes. Remove the wings from the oven and baste with the remaining sauce. Bake the wings for 10 more minutes, then remove from the oven and allow to cool slightly before serving.