Asian Spiced Wings

Description

3 pounds chicken wings
1 cup soy sauce
1 cup brown sugar
1/2 cup ketchup
2 teaspoons fresh ginger - minced
2 cloves garlic minced
1/4 cup dry sherry
1/2 cup hoisin sauce
1 tablespoon fresh lime juice
3 tablespoons sesame seeds toasted
1/4 cup green onions thinly sliced

Directions:

Broil the chicken wings 10 minutes on each side or until browned. Transfer the chicken wings to the crockpot slow cooker. Add the remaining ingredients, except the hoisin sauce, lime juice, sesame seeds and green onions and sitr thoroughly. cover; cook on LOW 5-6 hours or on HIGH for 2-3 hours. Stir once in the middle of cooking to baste the wings with sauce. Remove the wings from the stoneware and reserve 1/4 cup of the juice in the slow cooker. Combine this juice with the hoisin sauce and lime juice.

Drizzle over the chicen wings. Before serving, sprinkle the wings with

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toasted sesame seeds and green onions and mix to coat evenly.

Ingredients

Instructions



Summary

Yield: 15
Source: http://www.cdkitchen.com/recipes/recs/80/Asian_Spiced_Chicken_Wings55232.shtml
Prep Time: 6 hours
Category: Appetizers
Cuisine: Asian