



Olive on Tap Korean Fiery Sweet Wings

INGREDIENTS: 6 pounds Chicken Wings (about 24), tips discarded and wings split * 1/4 cup **Olive on Tap Garlic Olive Oil** * Salt , Freshly Ground Pepper * 1/3 cup Gochujang (Korean Chile paste) * 2 tablespoons Gochugaru (Korean Chile powder) * 2 tablespoons Sugar * 1 tablespoon **Olive on Tap Roasted Garlic Sesame Oil** * 1 tablespoon Water * 2 teaspoons **Olive on Tap Rice Vinegar** * 2 teaspoons Soy Sauce * 2 teaspoons Minced peeled fresh ginger * 1 teaspoon Minced Garlic * Sesame seeds and thinly sliced scallions, for garnish

How to Make It Step 1 Preheat the oven to 450°. Line 2 large rimmed baking sheets with foil and coat with nonstick cooking spray. In a large bowl, toss the wings with the garlic olive oil and season with salt and pepper. Transfer the wings, skin side up, to the prepared baking sheets and roast them for about 45 minutes, until they are cooked through and crisp. About 350 but watch your oven. Step 2 Meanwhile, in another large bowl, whisk all of the remaining ingredients except the garnish with a pinch of freshly ground pepper. Step 3 Add the crispy wings to the Chile sauce, toss to coat and garnish with the sesame seeds and scallions. Serve hot. Make Ahead The sauce can be refrigerated overnight. Bring to room temperature before tossing with the wings.

Sauce is versatile as a marinade for pork and as a dip for cucumber spears