

Sweet & Spicy Chicken Wings: The Ultimate Finger-Licking Good Recipe

crispy, sticky, and flavor-packed chicken wings



OVEN
400°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Wings:

2 pounds chicken wings (drumettes and flats)

1 tablespoon baking powder (for crispy skin)

1 teaspoon salt

$\frac{1}{8}$ teaspoon black pepper

$\frac{1}{8}$ teaspoon garlic powder

For the Sweet & Spicy Sauce:

$\frac{1}{4}$ cup honey

... cup hot sauce (Sriracha or buffalo sauce)

2 tablespoons soy sauce

1 tablespoon butter, melted

1 teaspoon apple cider vinegar (or lime juice)

$\frac{1}{8}$ teaspoon red pepper flakes (optional, for extra heat)

1 teaspoon cornstarch (for thickening, if needed)

How to Make Sweet & Spicy Chicken Wings:

1. Preheat the Oven (If Baking):

2. Prepare the Wings:

3. Bake or Fry the Wings:

Arrange the wings on the wire rack and bake for 40-45 minutes, flipping halfway through, until golden brown and crispy.

Heat 1-2 inches of vegetable oil in a deep skillet to 375°F (190°C).

Fry the wings in batches for 8-10 minutes, until crispy and fully cooked. Drain on paper towels.

4. Make the Sweet & Spicy Sauce:

Simmer for 2-3 minutes until slightly thickened.

If you want a thicker sauce, mix 1 teaspoon cornstarch with 1 tablespoon water and stir it into the sauce.

5. Toss and Serve:

6. Garnish and Enjoy:

My Best Tips for the Perfect Wings:

Pat the wings dry before cooking - This helps them crisp up better.

Use baking powder for crispy skin - It helps remove moisture while baking.

Want extra heat? - Add more red pepper flakes or a dash of cayenne.

For even crispier wings, broil for the last 3-5 minutes - This adds a nice char.

What to Serve with Sweet & Spicy Chicken Wings:

Celery and carrot sticks - A refreshing contrast.

Ranch or blue cheese dressing - A classic dipping sauce.

Crispy fries or onion rings - The ultimate game-day combo.

DIRECTIONS

1. Preheat the Oven (If Baking): Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper and place a wire rack on top.
2. Prepare the Wings: Pat the chicken wings dry with paper towels. In a bowl, toss them with baking powder, salt, black pepper, and garlic powder.
3. Bake or Fry the Wings: Oven Method:
4. Arrange the wings on the wire rack and bake for 40-45 minutes, flipping halfway through, until golden brown and crispy.
5. Frying : Method:
6. Heat 1-2 inches of vegetable oil in a deep skillet to 375°F (190°C).
7. Fry the wings in batches for 8-10 minutes, until crispy and fully cooked. Drain on paper towels.
8. Make the Sweet & Spicy Sauce: In a saucepan over medium heat, whisk together honey, hot sauce, soy sauce, melted butter, vinegar, and red pepper flakes.
9. Simmer for 2-3 minutes until slightly thickened.
10. If you want a thicker sauce, mix 1 teaspoon cornstarch with 1 tablespoon water and stir it into the sauce.
11. Toss and Serve: Place the crispy wings in a large bowl and toss them in the warm sauce until fully coated.
12. Garnish and Enjoy: Serve immediately, garnished with sesame seeds, chopped green onions, or extra hot sauce for a finishing touch!
13. My Best Tips for the Perfect Wings: Pat the wings dry before cooking - This helps them crisp up better.
14. Use baking powder for crispy skin - It helps remove moisture while baking.

15. Want extra heat? - Add more red pepper flakes or a dash of cayenne.
16. For even crispier wings, broil for the last 3-5 minutes - This adds a nice char.
17. What to Serve with Sweet & Spicy Chicken Wings: These wings pair perfectly with:
18. Celery and carrot sticks - A refreshing contrast.
19. Ranch or blue cheese dressing - A classic dipping sauce.
20. Crispy fries or onion rings - The ultimate game-day combo.
21. Steamed rice or coleslaw - For a heartier meal.
22. FAQs: Can I make these wings ahead of time? Yes! Bake or fry the wings, then toss them in the sauce just before serving.
23. Can I air-fry these wings? Absolutely! Air fry at 400°F for 20-25 minutes, flipping halfway through.
24. How do I store leftovers? Store in an airtight container in the fridge for up to 3 days. Reheat in the oven or air fryer to keep them crispy.
25. These : Sweet & Spicy Chicken Wings are crispy, sticky, and bursting with bold flavors, making them the perfect appetizer or main dish. Whether you bake, fry, or air-fry them, they're guaranteed to be a hit at any gathering.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-spicy-chicken-wings-the-ultimate-finger-licking-good-recipe/>