

Best Baked Turkey Wings: Juicy & Flavorful Comfort Food

fit that perfectly. What I truly adore about this recipe is how the



OVEN
400°F

TIME
45 min

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INGREDIENTS

- 2-3 pounds fresh turkey wings (about 4-6 whole wings, depending on size)
- 2 Tablespoons olive oil
- 2 Tablespoons Cajun seasoning (your favorite blend)
- 1 Tablespoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon cayenne pepper (adjust to your heat preference)
- 1 Tablespoon Kinder's poultry seasoning (or other preferred poultry seasoning blend)
- 1 Tablespoon minced garlic (fresh)
- 1 large onion, roughly chopped into large chunks
- 1 red bell pepper, roughly chopped
- 1 orange bell pepper, roughly chopped
- 1 green bell pepper, roughly chopped
- 1 cup chicken broth (low sodium recommended)
- Lemon and vinegar (for cleaning turkey wings - optional, but common practice)
- ½ stick butter (... cup), for the pan

Swaps and Notes:

Turkey Wings: You can use whole wings or wingettes and drumettes. Adjust cooking time slightly for smaller pieces.

Seasonings: Feel free to adjust the amount of cayenne pepper for more or less heat. If you don't have Kinder's, any good quality poultry seasoning

or a mix of dried thyme, sage, and rosemary will work.

Vegetables: The bell peppers and onion are classic, but you could also add celery, carrots, or even some small potatoes (cut into larger chunks) to the pan for an even heartier meal.

Chicken Broth: Vegetable broth can be used as a substitute. If you want a richer flavor, you could use a concentrated chicken stock.

Cleaning Turkey: The lemon and vinegar cleaning step is a common practice for poultry in many culinary traditions, believed to remove impurities and odors. It's optional, but if you do it, ensure you rinse thoroughly afterward.

Butter: The butter in the pan creates a rich base for the vegetables and helps render flavorful pan drippings.

Instructions:

Preheat Oven & Clean Wings: Preheat your oven to 400°F (200°C). While the oven preheats, it's a good time to clean your turkey wings. Place them in a bowl, add splashes of lemon juice and vinegar, rub, then rinse thoroughly under cold running water.

Pat Dry: After rinsing, it's crucial to pat the turkey wings very dry with paper towels. This helps the seasonings adhere and promotes a crispier skin later.

Season the Wings: In a large bowl, add the patted-dry turkey wings. Drizzle with olive oil, then add the Cajun seasoning, paprika, garlic powder, onion powder, cayenne pepper, Kinder's poultry seasoning, and minced fresh garlic. Toss everything together vigorously with your hands (or tongs) until all the turkey wings are thoroughly coated with the oil, garlic, and spice mixture.

Prepare Baking Dish: In a large oven-safe roasting pan or a large Dutch oven, melt the ½ stick of butter (you can do this directly in the pan in the oven for a minute or two, or on the stovetop). Once melted, add the chopped large onion and the red, orange, and green bell peppers to the bottom of the pan, spreading them out evenly.

Arrange and Cover: Arrange the seasoned turkey wings on top of the bed of onions and bell peppers in a single layer. Pour ½ cup of chicken broth into the pan around the wings and vegetables. Cover the dish tightly with aluminum foil.

First Bake (Covered): Place the covered dish in your preheated 400°F (200°C) oven. Bake for 1 ½ hours. This long, covered cooking period is what makes the wings incredibly tender.

Second Bake (Uncovered): After 1 ½ hours, carefully remove the foil. Reduce the oven temperature slightly to 375°F (190°C). Continue to bake, uncovered, for an additional 45 minutes.

This allows the skin to crisp up and the flavors to concentrate.

Remove & Serve: Once the wings are golden brown and cooked through (the meat should be very tender and easily pull away from the bone), remove the dish from the oven. Let them rest for a few minutes before serving.

Tips for Success:

Pat Dry, Always: For truly crispy skin, ensuring the turkey wings are as dry as possible after rinsing is key.

Don't Skimp on Seasoning: The generous blend of spices is what gives these wings their incredible flavor. Make sure every part of the wing is coated.

DIRECTIONS

- 1. Preheat : Oven & Clean Wings:** Preheat your oven to 400°F (200°C). While the oven preheats, it's a good time to clean your turkey wings. Place them in a bowl, add splashes of lemon juice and vinegar, rub, then rinse thoroughly under cold running water.
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- 4. Prepare : Baking Dish:** In a large oven-safe roasting pan or a large Dutch oven, melt the $\frac{1}{2}$ stick of butter (you can do this directly in the pan in the oven for a minute or two, or on the stovetop). Once melted, add the chopped large onion and the red, orange, and green bell peppers to the bottom of the pan, spreading them out evenly.
- 5. Arrange and : Cover:** Arrange the seasoned turkey wings on top of the bed of onions and bell peppers in a single layer. Pour $\frac{1}{2}$ cup of chicken broth into the pan around the wings and vegetables. Cover the dish tightly with aluminum foil.
- 6. First : Bake (Covered):** Place the covered dish in your preheated 400°F (200°C) oven. Bake for 1 $\frac{1}{2}$ hours. This long, covered cooking period is what makes the

wings incredibly tender.

7. **Second : Bake (Uncovered):** After 1 ½ hours, carefully remove the foil. Reduce the oven temperature slightly to 375°F (190°C). Continue to bake, uncovered, for an additional 45 minutes. This allows the skin to crisp up and the flavors to concentrate.
8. **Remove & : Serve:** Once the wings are golden brown and cooked through (the meat should be very tender and easily pull away from the bone), remove the dish from the oven. Let them rest for a few minutes before serving.
9. **Serve hot and enjoy!** They are delicious with white rice and cabbage, but can be served with any sides you'd like.
10. **Tips for Success: Pat Dry, Always:** For truly crispy skin, ensuring the turkey wings are as dry as possible after rinsing is key.
11. **Don't : Skimp on Seasoning:** The generous blend of spices is what gives these wings their incredible flavor. Make sure every part of the wing is coated.
12. **Tight : Foil Seal:** When baking covered, a tight foil seal traps the steam, ensuring maximum tenderness.
13. **Adjust : Cayenne:** If you're sensitive to heat, reduce the amount of cayenne pepper, or omit it entirely. If you love spice, you can add more!
14. **Resting : Time:** A few minutes of resting after baking allows the juices to redistribute, ensuring the wings remain juicy when served.
15. **Pan : Drippings:** The pan drippings, rich with butter, broth, and turkey flavor, can be spooned over rice or used to moisten the wings further.
16. **Serving Suggestions and Pairings:** These Baked Turkey Wings are incredibly versatile and make a hearty, comforting meal. They are truly delicious with:
 17. Fluffy white rice to soak up the savory pan juices
 18. Southern-style braised cabbage or collard greens
 19. Creamy mashed potatoes
 20. Sweet cornbread
 21. A crisp green salad to cut through the richness
 22. For other comforting and satisfying main dishes, you might also enjoy:
23. **My This : Tomato Skillet with Okra and Sausage** is My Favorite Quick Dinner Packed with Southern Flavor for a complete meal.
24. **A warming bowl of : This Cajun Chicken Sausage Gumbo** is My Favorite Bowl of Southern Comfort.
25. **Storage and Leftover Tips:** Leftover baked turkey wings can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, the best method is to warm them in a preheated oven at 350°F (175°C) until heated through and the skin crisps up again. You can also microwave them, but the skin won't be as crispy. The tender meat can also be pulled off the bone and used in:

SWAPS & NOTES

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Adjust cooking time slightly for smaller pieces.

Seasonings: Feel free to adjust the amount of cayenne pepper for more or less heat.

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

Original recipe: <https://chefmaniac.com/best-baked-turkey-wings-juicy-flavorful-comfort-food/>