

Honey Soy Caramelized Chicken Wings (Easy Crowd-Pleasing Recipe)

Caramelized Glazed Chicken Wings (Sticky, Sweet & Absolutely Irresistible)



OVEN
375°F

TIME
3 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 3 pounds chicken wings
- 2 tablespoons olive oil
- $\frac{1}{2}$ cup soy sauce
- 2 tablespoons ketchup
- 1 cup honey
- 1 clove garlic, minced
- Salt and pepper to taste

DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F (190°C).
2. Prepare the Chicken: Place the chicken wings in a 9x13-inch baking dish in a single layer.
3. Make the Sauce: In a medium bowl, whisk together:
4. Olive oil
5. Soy sauce
6. Ketchup
7. Honey
8. Minced garlic
9. Salt and pepper
10. Mix until fully combined and smooth.
11. Coat the Chicken: Pour the sauce evenly over the wings, turning them slightly to ensure they're fully coated.
12. Bake: Bake uncovered for 1 hour, or until:
13. The sauce thickens and caramelizes
14. The wings are golden brown
15. Internal temperature reaches 165°F
16. For extra caramelization, spoon the sauce over the wings halfway through baking.

SWAPS & NOTES

Wings: You can use whole wings or pre-split drumettes and flats.

Just make sure they're similar in size for even cooking.

Honey: If you prefer a slightly less sweet glaze, reduce to $\frac{3}{4}$ cup.

You can also substitute maple syrup for a deeper flavor.

