

# Slow Cooker Sticky Wings

Servings : 12

Amount	Measure	Ingredient - Preparation Method
1		3 inch piece of ginger - peeled and chopped
4	cloves	garlic - peeled
3/4	cup	dark brown sugar - packed
1/4	cup	soy sauce
1/2	teaspoon	cayenne pepper
4	pounds	chicken wings - halved at joint and wingtips removed
1/4	cup	water
1/4	cup	tomato paste

Pulse ginger, garlic, 1/4 cup sugar, 1 tbspn soy sauce, and 1/4 tspn cayenne in a food processor until finely ground. Add mixture to slow cooker insert. Add chicken and toss until combined.

Cover and cook on low until fat renders and chicken is tender, 3 to 4 hours. Using slotted spoon, remove wings from slow cooker and transfer to clean large bowl (discard liquid in slow cooker). Let wings cool 20 minutes.

Adjust oven rack to lower-middle position and heat broiler. Set wire rack inside rimmed baking sheet and spray rack with baking spray. Whisk water, tomato paste, remaining sugar, remaining soy sauce, and remaining cayenne in a bowl. Add half of sauce to bowl with cooled wings and toss gently to coat. Arrange wings, skin side up, on prepared rack. Broil until wings are lightly charred and crisp around edges, 10 to 15 minutes. Flip wings, brush with remaining sauce, and continue to broil until well caramelized, about 3 minutes. Serve.