From Brooke's Kitchen:
Northern Farm Crispy Baked Chicken Wings
With Appalachian Naturals Chipotle Honey Mustard and Applewood BBQ Sauce



Football season is right around the corner, and that means it's time for game-day favorites! These crispy baked chicken wings deliver all the crunch without the deep fryer. I've dressed them up two ways—with **Appalachian Naturals Chipotle Honey Mustard and Applewood BBQ Sauce**. Pick your favorite, or make both!

—Brooke

Prep Time: 15 minutes
Cook Time: 45 minutes
Servings: 6-8

Ingredients

- 3 to 4 lbs. Northern Farm chicken wings (patted completely dry)
- 2 tbsp. aluminum-free baking powder
- ¾ tsp. salt
- ½ tsp. black pepper
- 1 tsp. paprika
- 1 tsp. garlic powder

Instructions

1. Pat the wings thoroughly dry with paper towels.
2. Toss the wings evenly with the baking powder and spice mixture.

3. Arrange the wings skin-side up on a wire rack set over a baking sheet.
4. Bake at 425°F for 40 minutes.
5. Remove the wings from the oven. Brush half with Chipotle Honey Mustard and the other half with Applewood BBQ Sauce.
6. Return to the oven and bake for another 5 minutes.
7. Remove the wings from the oven and brush with another layer of their respective sauces.
8. Serve with fresh sliced celery and carrots, along with Buttermilk Ranch or Blue Cheese dressing.
9. Enjoy!

Brooke's tip: The secret to getting a deep-fried crunch in the oven is aluminum-free baking powder, which changes the skin's pH and helps it crisp up. Combined with cooking the wings on a wire rack to allow air to circulate all around them, baking powder helps create incredibly crispy wings. You'll get that satisfying crunch of deep-fried wings without all the extra grease!