

SESAME CHICKEN DRUMETTES

1/4 cup plus 2 tablespoons Sherry
3 tablespoons soy sauce
2 tablespoons honey 1 1/2 tablespoons minced peeled fresh ginger
3 garlic cloves, minced
1 1/2 teaspoons oriental sesame oil
14 chicken wing drumettes

2 teaspoons sesame seeds, toasted

Combine first 6 ingredients in heavy medium ovenproof skillet.
Add chicken and turn to coat. Cover skillet and refrigerate
chicken, turning occasionally, 6 hours or overnight.

Preheat oven to 350 °F. Bake chicken in oven in skillet 20
minutes. Turn chicken over and continue baking until chicken is
cooked through, about 20 minutes longer. Using tongs, transfer
chicken to plate. Boil liquid in skillet over medium-high heat until
reduced to glaze, about two minutes. Pour glaze over chicken.
Sprinkle chicken with sesame seeds.

Serves 4.

Bon Appétit

Too Busy to Cook

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