

Singletary's Glazed Turkey Wings

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Serves: 4 people

Yield: 4 turkey wings

Time: 2:30 hours

Ingredients

4 turkey wings
1 teaspoon of kosher salt
1/2 teaspoon of canola oil
1/2 cup of red wine vinegar
1 teaspoon of curry powder
1 teaspoon of dried basil
1 tablespoon of fresh rosemary
 or 1 teaspoon of dried rosemary
1/4 cup of honey
1/2 teaspoon of black pepper

Directions

- ✦ Preheat oven to 350° Fahrenheit.
- ✦ Rinse turkey wings. Sprinkle wings with salt and let rest at room temperature for 30 minutes on a plate.
- ✦ Lightly oil roasting pan with canola oil. Place turkey in pan and pour the vinegar over them. Bake in the oven for 30 minutes.
- ✦ Pour off pan juices into a bowl and stir in curry, basil, rosemary and honey.
- ✦ Pour mixture over wings. Cover pan with foil and bake for 1 hour, basting and turning occasionally (twice).
- ✦ Uncover and roast for 20-30 minutes or until skin becomes brown and crispy. The internal temperature of the turkey wings should be 165° Fahrenheit.
- ✦ Sprinkle with freshly ground pepper.
- ✦ Serve hot or cold.

Did You Know?

The flavors and colors of honey vary as much as the flowers it comes from. Minty, herbal, fruity and caramel-like, honey has many fragrant, sweet variations that will shine if you use honey that has not been heated, filtered or watered down. Look for local honey in the Farmer's Market and it may help combat seasonal allergies to pollen as well.

Caution: Honey contains toxins that can be harmful to infants.

