

# Aunt Cass' Wings

## INGREDIENTS

(Serves 4-6)

### CORIANDER WINGS

- 1 tablespoon coarse salt
- 2 tablespoons paprika
- 2 tablespoons sugar
- 1/2 teaspoon black pepper
- 1/2 teaspoon turmeric
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon granulated garlic or  
1/8 teaspoon garlic powder
- 4 tablespoons canola oil
- 4 pounds chicken wings or drumettes

### WING SAUCE

- 1 tablespoon chili powder
- 1/2 teaspoon ground ginger
- 1 tablespoon ground coriander
- 2 tablespoons lime juice
- 1/2 cup soy sauce
- 1 cup honey
- 3/4 cup water
- 2 tablespoons cornstarch

### DIRECTIONS

Preheat oven to 500°F. Line a baking sheet with 1-inch sides with foil.

Combine all ingredients except chicken in a large glass bowl. Add chicken and toss to coat well.

Spread the seasoned wings on the baking sheet and roast until browned, about 35 minutes.

To serve, toss with wing sauce.



Inspired by Disney's Polynesian Resort

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