

## Chicken Lollypops with Honey & Sesame Seeds

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*Serves 4*

### **INGREDIENTS:**

- 1 large garlic clove
- 3/4 teaspoon salt
- 2 tablespoons soy sauce
- 2 tablespoons hoisin sauce
- 2 tablespoons mild honey
- 1 teaspoon Asian sesame oil
- Pinch of cayenne pepper
- 3 pounds chicken wingettes or chicken wings (see Cooks' Note, below)
- 1 1/2 tablespoons sesame seeds, lightly toasted
- 1 scallion (green part only), finely chopped

### **METHOD:**

Put oven rack in upper third of oven and heat oven to 425°F. Line a large shallow baking pan (17 by 12 inches) with foil and lightly oil foil.

Mince garlic and mash to a paste with salt using a large heavy knife. Transfer garlic paste to a large bowl and stir in soy sauce, hoisin, honey, sesame oil, and cayenne. Add lollypops to sauce, stirring to coat.

Arrange lollypops in 1 layer in baking pan and roast, turning over once, until cooked through, about 35 minutes. Transfer lollypops to a large serving bowl and toss with sesame seeds and scallion