

Turkey Wings

Deliciously crisp and sticky honey baked turkey wings that will knock your socks off! Seasoned to perfection and glazed with an easy honey soy glaze.

Serve them alongside Four Cheese Mac and Cheese and Candied Yams for the perfect Holiday spread!

I received a lot of baked turkey wing recipe requests along with youtube tutorials on how to cook turkey wings. Done and done. Looking for a new recipe that involves turkey? Look no further. These wings are crispy on the outside and nice and juicy on the inside.

Seasoned with a bunch of different spices and marinated overnight. The best part about these turkey wings? They are baked, not fried and messy. Ok, maybe a little sticky and messy but not oily messy. If you enjoyed these Baked Honey BBQ Wings then you'll love these turkey wings.

Can I use Chicken Wings Instead?

Absolutely. Feel free to use this seasoning and marinade with chicken, shrimp, vegetables, or fish. It's so delicious it works on anything.

How Long Do I Bake These For?

That all depends on how big the turkey wings are. Mine took about two hours to cook. Turkey is safe to eat when cooked to a minimum internal temperature of 165 degrees F.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients

2.5 lbs turkey wings cut into sections if bought whole
1 large lemon cut into 4 wedges
2 tbsp olive oil you can substitute it with vegetable oil
1 tbsp garlic powder
1 tbsp onion powder
2 tsp seasoning salt or salt-free seasoning
1 tsp minced onions
1 tsp minced garlic
1 1/2 tbsp paprika
2 tsp parsley flakes
2 tsp poultry seasoning
2 1/2 cup turkey or chicken broth or even water

Instructions

Clean the turkey wings, then rub all surfaces of the wings with the lemon wedges

Next, place the wings into a large bowl or dish, and drizzle the wings with the olive oil.

Sprinkle all of the seasonings onto the wings, then rub the seasonings all over the wings.

Remove the wings from the bowl and place them into an oiled bake dish.

In the bowl that the wings were in, there will be leftover seasonings. Pour 2 1/2 cups of broth or water into the bowl, stir, then pour the broth or water into the baking dish.

Cover the baking dish, and cook the wings in the oven on 350 F, for about 1 & 1/2 hours to 2 hours

Periodically remove the wings from the oven, and baste.