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Crisp Chicken Wings with Chili Lime Butter

Ingredients

1 ½ kg chicken wings
8tbsp unsalted butter, softened
Kosher salt
Freshly ground black pepper
1tbsp Thai red curry paste
¼ cup honey
¼ cup soy sauce
1 lime, halved
Cilantro leaves, chopped

Preparation

1. Preheat the oven to 425 degrees F.
2. Rinse the chicken under cool water and dry. Then place the chicken in a bowl and drizzle with olive oil and season with salt and pepper.
3. Toss the coat with the seasoning.
4. In a baking sheet, place the chicken and roast until the skin gets crisp and brown and meat is tender for about 25 minutes.
5. In a blender, mix the butter, red curry paste honey and soy sauce. Then season with salt and puree and scrape into a bowl.
6. As soon as the chicken come out of the oven, add it to the curry butter and squeeze some lime juice.
7. Serve with cilantro on the top.

Cooks Note