



Cajun Baked Chicken Wings

Ingredients

Large Package of Chicken Wings

Salt

Cajun Seasoning

How To

1. Boil Chicken Wings in a large pot for 10 minutes.
2. Place a large cooling rack on a cookie sheet.
3. Remove Chicken Wings from boiling water and lay on the cookie sheet.
4. Refrigerate for at least an hour.
5. Remove Chicken Wings from refrigerator. Snip off the tip of each wing, and separate each wing at its joint. Lay top side face down.
6. Preheat oven to 400 degrees.
- 7.. Bake wings for 20 minutes.
- 8.. Turn wings over.
9. Bake an additional 20 minutes.
10. Remove from oven and sprinkle with salt and Cajun Seasoning.
11. Devour Wings.