# Chuncheon Chicken Wings

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*Dakkalbi Sauce*
¼ cup gochujang (Korean pepper paste) or ¼ cup sriracha
2 tablespoons hot chile powder or hot paprika
4 cloves garlic, minced
1 tablespoon soy sauce
1 tablespoon sesame oil
¼ cup honey

4 lbs. chicken wings
1 bunch celery stalks
1 cup blue cheese or ranch dressing
2 tablespoons toasted sesame seeds for garnish (optional)

Put all the sauce ingredients in a gallon freezer bag, seal, and shake/knead to mix. If you purchased your wings in a bag and defrosted them in the fridge, be sure to pat/squeeze each one between paper towels to dry them. Add the the wings to the bag, seal, and massage to coat the wings with sauce. Refrigerate and allow to marinate for at least ½ hour (I did three hours). Preheat oven to 400 degrees. Place wings on a foil-lined & greased baking sheet (reserve extra marinade). Bake for 25 minutes.

While wings are baking, wash celery and cut the ends off, then cut into strips. Chop strips into thirds. Place them on a large plate along with a bowl of dressing.

Pour extra marinade into a saucepan and whisk in a teaspoon of cornstarch. Bring

to a boil, stirring constantly, reduce heat and simmer for a minute or two until thickened.  When the time goes off for the wings, remove from oven and turn them over using tongs.  Brush the wings with the thickened sauce and return to the oven to bake for another 10-20 minutes, or until no longer pink in the middle.

Once wings are done, arrange them with the celery on the plate and serve!