

Roasted Harissa-Glazed Chicken Wings

I'd have photographed this recipe on a Seahawks jersey if I could, but we're not big enough fans to have that sort of thing. Nonetheless, when Super Bowl XLIX kicks off this weekend, we'll be eating wings with millions of others, smothered, in our case, with butter and harissa. You can use a store-bought harissa for this, but the homemade kind from *A Boat, a Whale and a Walrus* works spectacularly. Note that each harissa will vary in spiciness, so you may need to adjust the heat to your own taste. I made this batch knowing there will be kids at our party on Sunday.

Active time: 10 minutes

Start to finish: 35 minutes

1 stick (1/2 cup) unsalted butter, melted
1/4 cup harissa, plus more if desired
1 1/4 pounds chicken wing segments or drumettes
Sea salt
1 cup plain whole-milk yogurt

Preheat the oven to 475 degrees F. Line a baking sheet with parchment paper and set aside.

Stir the melted butter and harissa together to blend. Divide the mixture between two large mixing bowls. Add the chicken pieces to one bowl, stir to coat the wings, then spread them out evenly on the prepared baking sheet.

Roast the wings for about 20 minutes, or until the wings are bubbling and crisp at the edges. Transfer them to a paper towel-lined plate to drain for just a moment, then add them to the fresh bowl of harissa butter. Stir to coat the chicken, then transfer the chicken to a platter and shower with sea salt. Serve hot, with the yogurt on the side for dipping.