

## Baked Turkey Wings

Savannah · 30/09/2024

**Prep Time**

3 hrs 5 mins

**Difficult**

Medium

**Servings**

8

**Description**

This is a recipe for ovenbaked turkey wings

**Ingredients**

- - 8 turkey wings
- tips discarded - 2 tablespoons salt-free seasoning blend (such as Bell's®) - 2 teaspoons paprika - 1 teaspoon celery salt - salt and ground black pepper to taste - 1 large onion
- coarsely chopped - 4 cloves garlic
- coarsely chopped

**Instructions**

1. Preheat oven to 250 degrees F (120 degrees C). Pat turkey wings dry with paper towels; cut into 3 or 4 pieces. Mix seasoning blend
2. paprika
3. celery salt
4. salt
5. and pepper together in a small bowl. Coat wing pieces lightly with seasoning mixture. Place wing pieces in a 9x13-inch baking dish; spread onion and garlic over wings. Cover with aluminum foil. Place baking dish in center of preheated oven; bake until wings are easily pierced with a fork
6. about 2 1/2 hours. Raise oven temperature to 350 degrees F (175 degrees C); remove aluminum foil. Bake until wings are well-browned
7. 15 to 20 minutes more.