

Simply Roasted Turkey Wings

Serves 6–8

Wings, on any bird, are important. They are especially important to me on the bird that I'm eating, be it chicken or turkey. Since I'm already buying some wings to roast for stock, I get extra for serving at the table because a turkey wing, seasoned simply with salt and pepper and tossed with a bit of olive oil, then roasted at 425° for 35–40 minutes, is transcendent. It gives the kind of evenly crisped, impossibly browned results that would leave someone assuming a deep-fryer was involved (not at my Thanksgiving there isn't). If you also appreciate crispy skin, tender white meat and a crunchy little bone to nibble on, you'll love a simply roasted wing on your table, too.

Ingredients

4 pounds whole turkey wings, about 4

2 tablespoons olive oil

Kosher salt, freshly ground black pepper

Instructions

- 1 Preheat oven to 425°F. Place turkey wings on a sheet pan, drizzle with olive oil, and season with salt and pepper. Roast, turning once, until cooked through, deeply golden brown, and very, very crisp, 35–40 minutes.
- 2 I enjoy the primal gnawing of it all at the table, but if you're a bit more restrained, you can (sort of) carve the meat off the wing.

DO AHEAD: Don't!

LEFTOVERS: There won't be any. If there are, use them to make more stock, so you can make more gravy, so Thanksgiving food never has to end and life can be like this forever.