

Best Chicken Wings in the U.S.

From a cult Korean wings spot featuring exquisitely crispy fried chicken to elegant confit deboned wings from genius chef José Andrés, F&W names America's best chicken wings. —Reporting by Alessandra Bulow and Kate Krader [CLOSE](#)

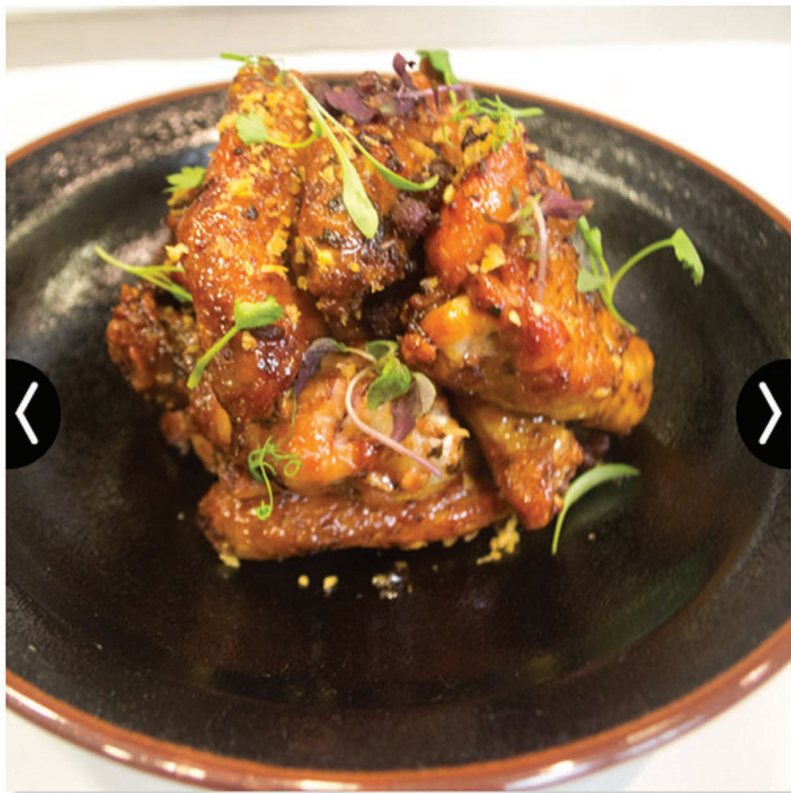


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TRAVEL

Clio; Boston

Sticky Glazed Chicken Wings with XO Sauce and Fried Garlic

After marinating wings in lemongrass, garlic, ginger and soy sauce, chef Ken Oringer slow roasts them until the fat has rendered, then deep-fries and glazes them in his signature XO sauce. His fantastic homemade sauce is salty (ground dried scallops, shrimp and razor clams), meaty (Chinese dried sausage), spicy (chiles, garlic) and sweet (palm sugar). The wings are finished with crispy fried garlic bits that cling to the sticky sauce. cliorestaurant.com