Roasted Chicken Wings

4 pounds chicken wings

1 Tablespoon vegetable oil

1 Tablespoon salt

1 teaspoon pepper

Pat wings dry with paper towels.

Toss with oil, salt and pepper.

Arrange on a parchment lined baking sheet.

Top with another sheet of parchment paper.

Place baking sheet on top.

Roast 45 minutes at 400 on lower oven rack.

Remove from oven and drain off as much fat as possible in saucepan.

Cook juices until reduced to 2-3 Tablespoons.

Flip wings and broil 6-8 minutes until golden.

Brush with reduced juices, transfer to platter and serve.