

EASY SOY SAUCE CHICKEN WINGS

Kevin



Recipe by Kevin Kimura

Level: Easy

INGREDIENTS

2 lbs party chicken wings
1/2 cup black soy sauce
1/2 cup shao xing wine
1/2 tbs minced ginger
1/2 tbs minced garlic
2 tsp sugar
8 pieces star anise

green onions for garnish (optional)
cilantro for garnish (optional)

DIRECTIONS

Step 1

In a small bowl, mix together the black soy sauce, shao xing wine, minced ginger, minced garlic and sugar. Mix until sugar has mostly dissolved.



Step 2

In a large oven-safe pot or baking dish, add chicken wings, marinade and the 8 pieces of star anise. Use your hands to toss wings and make sure everything is coated thoroughly. Arrange wings into one layer, skin side up, as much as possible. Let marinate for 20 minutes. Then flip wings skin side down and marinate for another 10 minutes.



Wings skin side down

Step 3

Bake wings **skin side down** at 350 degrees F for 40 minutes or until chicken is cooked through. Baking wings skin side down ensures the skin will absorb all of the marinade and develop a nice brown color.

Also, distribute star anise pieces under chicken wings so they can flavor the chicken evenly.

Step 4

When wings are done cooking, transfer them to a shallow bowl or a plate with a lip and pour remaining juice all over the wings.

If desired, garnish with green onions and cilantro.

Serve and enjoy!