

Chicken Wings in Honey Sauce Recipe

Ingredients: Serves 2

5 Chicken wings
corn flour for coating

Marinades

1 teaspoon ginger juice
1 tablespoon light soy sauce
1 teaspoon oyster sauce
1 teaspoon Chinese cooking wine or Shao Xing wine
pinch of Chinese five spice powder
pinch of chicken stock granules (optional)

Sauce (to mix together):

1½ teaspoon honey
1 teaspoon marmite yeast extract
1 teaspoon Maggi seasoning (optional)
1 teaspoon apple jam/orange marmalade
4 tablespoons chicken stock or ½ teaspoon chicken granules

Method:

Clean chicken wings and marinate for an hour. Remove wings from marinade, coat them with corn flour and deep-fry in hot oil until golden brown. Dish and drain. Bring all the sauce ingredients to the boil and add in fried chicken wings and cook at low heat until sauce is reduced and wings are well-coated. Dish up and serve.

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