



Sticky Chicken Wings with Spicy BBQ Sauce

Ingredients

- 1.75kg chickens wings (to be cut into wingettes and drumettes - discard wing tip) or 1.5kg drumettes

Marinade

- 1 tbsp sesame oil
- 2 tbsp lemon juice
- 2 tbsp chinese cooking wine
- 2 tbsp soy sauce
- 2 tbsp brown sugar
- 1 ½ tbsp hoisin sauce
- 1 ½ tbsp oyster sauce
- ¼ cup Spicy BBQ Sauce (or similar)
- 1 tbsp sambal oelek or minced chilli
- 4 cloves garlic minced
- 1 tbsp ginger finely grated
- ½ tsp five spice powder

Garnish

- Shallots, sesame seeds, coriander and fresh chilli.

Method

- Mix marinade ingredients
- Place prepared wings in a large bowl, pour the marinade over and mix well.
- Set aside for 15 minutes - do not marinate for longer than 1 hour.
- Preheat the oven to 180 degrees.
- Shake extra marinade off the wingettes and spread on a lined baking tray. They cook better not too squished up so use 2 x trays if needed.
- Bake for 45-50 minutes, and baste with a brush at 25 minutes and 35 minutes using reserved marinade and juices on the tray.
- Sprinkle with garnishes and serve!

To make wingettes and drumettes from whole chicken wings, just open the joint out between wingette and drumette and slide a knife vertically down. The knife will find the path of least resistance. Do the same for the wing tip. You will get very fast at this - only takes a few minutes to do the whole 1.75kg.