

# Chinese Chicken Wings

Salty, sweet with a touch of spice, these baked Chinese Chicken Wings are just so lip-smackingly good!!



Asian cuisine's vast array of amazing herbs and spices lends itself to endless experimentation in search of that perfect marinade with its own unique and sometimes 'secret' flavours.

It's those little 'secrets', that are often more closely guarded than the crown jewels, that make the difference. Remember Colonel Sanders and his 11 different herbs and spices?



Well, there are no secrets here!! By experimenting and adding a little bit of this and a little bit of that, we (the 'we' includes my Hong Kong born husband) tasted, trialled, substituted and above all debated over which ingredients to add in this marinade.

It's not a long list of ingredients, but what's included will

give you sensational tasting chicken wings that are just a tad on the sticky side.



For better results, I suggest that you marinate overnight (or at least for 4 hours). Doing so will allow those flavours to really penetrate the chicken wings, and give them that deep caramel colour. I promise that for my next chicken wings recipe, you won't have to marinate at all!!

***Danielle***

PS I keep my promises!!

**Preparation Time: 10 mins**

**Cooking Time: 30 mins**

**Servings: 4**

## Ingredients

- 1.5 kg / 3 lbs chicken wings (note 1)
  - 2 tbsp dark soy sauce
  - 1 tbsp regular or light soy sauce
  - 3 tbsp brown sugar
  - 2 tsp hoisin sauce
  - 1/2 tsp Chinese Five Spice (note 2)
  - 1/2 tsp white pepper
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## Instructions

1. Place the chicken wings in a zip lock bag.
2. Mix the remainder of the ingredients (the marinade) together in a small bowl.
3. Pour the marinade into the bag.
4. Massage the marinade into the wings through the bag. Close the bag.
5. Place in the refrigerator and marinate overnight (or at least for 4 hours).
6. Every now and then, flip the bag onto its other side to ensure that the chicken wings are well coated with the marinade. I do that a couple of times during the marinating process.
7. Preheat the oven to 180 C / 350 F.
8. Remove the chicken wings from the bag and place them on baking trays lined with aluminium foil (note 3). Set aside the left over marinade that's in the bag (you will need it for basting).
9. Place the trays in the oven and bake for 30 mins. As the wings bake, baste them a couple of times with the left

over marinade.

10. Remove from the oven. Sprinkle with chopped shallots and chillies.
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## Notes

1. You can buy whole chicken wings and chop them into thirds (the tip, the drumette and the wingette) as shown in the above photo. Discard the tip of the wing. What I prefer to do is buy the drumettes and wingettes separately. No chopping required!
2. Used a lot in Chinese cuisine, Chinese Five Spice contains cinnamon, star anise, cloves, fennel and pepper. It is quite strong which is why I used only 1/2 tsp.
3. I needed 2 trays for my chicken wings.