



Charsiu (BBQ) Chicken Wings

NIBBLEDISH CONTRIBUTOR

Ingredients

- 12 Chicken Wings - 1.5 tblspn Charsiu Sauce - 1 tblspn Light Soy Sauce - Honey (depending on person, I use alot) - Salt and Pepper - Vegetable/Olive Oil - Sesame seeds (optional)

Instructions

Chicken wings are by far the cheapest meat I can find in supermarkets here. They are also relatively easy to make. You can find Charsiu sauce in any supermarkets in Chinatown. 1. Marinade chicken with charsiu sauce, light soy, salt, pepper and honey. Place in fridge overnight. 2. Preheat oven to 200 celsius. 3. Place chicken wings in oven and brush marinade on (can brush more honey, and oil if it looks dry) and cook 15 minutes each side.