



Sweet Soy Sauce Ginger Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5 drumsticks - 1/4 cup Dark soy sauce - 1 tbs Oyster sauce - 3 tbs Ginger juice - 3 tbs Brandy - 4 tbs Sugar - 1 ts Salt - 2 ts cornstarch mix with 3 tbs water

Instructions

1. Marinate drumsticks with the ingredients overnight in refrigerator
2. Heat oil in frying pan. Fried both sides in low heat until evenly brown and cooked
3. Pour in the marinate sauce continue to cook for 2 minutes
4. Stir in cornstarch mixture continue to cook until the sauce thicken
5. Remove from pan and serve
6. Sprinkle with sliced green onions and cilantro