



Grilled Chicken Wings (Thai Style)

NIBBLEDISH CONTRIBUTOR

Ingredients

Serving: 4

- 500 g Chicken Wings (or other parts of your choice)
- 1 tbsp Oyster sauce
- 1 tbsp Soy sauce
- 1/2 tbsp Sugar
- A pinch of salt
- 1/2 tbsp Sesame oil
- 1 tsp ground white pepper
- 1 tsp ground garlic
- A pinch of ground coriander (optional)
- 1 tbsp Oil (for brushing)

Instructions

Utensils: Bowl, Deep container, Brush

- Mix chicken wings with all ingredients except oil in a deep container to marinate; Cover and leave in the fridge for at least 2 hours (better to leave overnight)
 - Preheat your grilled oven to 225 c
 - Lay wings on the grill nicely and grill for 15 minutes. Half way through this, take them out for a brief to brush with half of the oil.
 - Turn and grill for another 15 minutes. Again, half way through, brush with the rest of oil
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