



## BBQ wings and potatoes

NIBBLEDISH CONTRIBUTOR

### Ingredients

20 chicken wings  
2 tbsp oyster sauce  
3 tbsp dark soy sauce  
1 tsp five spice powder  
1 tbsp light soy sauce  
2 tbsp tomato sauce  
3 tbsp honey  
1 tbsp black pepper

For the potato:

500gm potatoes- cut in wedges -leave skin on  
2 tbsp dried parsley  
1 tbsp lemon pepper  
1 tsp salt  
2 tbsp butter

### Instructions

1. Marinate chicken with the ingredients for an hour before BBQ on the fire.
2. Marinate the potato wedges and put in skewer and BBQ till soft and golden .
3. With the remaining sauce marinated from the chicken , bring to a boil with 1 star anise and serve on wings.

NOTE:

you can also bake in the oven at (250 C) for 45 mins if you dont have BBQ set.

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