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.