



# Cola Ginger Chicken Wing

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 8 chicken wings\*
- 5 tbsp soy sauce\*
- 1 1/2 tbsp salt\*
- 1 1/2 tbsp sugar\*
- 2 tbsp cooking wine (my favorite - tiao hua chiu)\*
- 2 cloves garlic - finely chopped\*
- a thumb size ginger - smashed (optional)\*
- 1 tbsp dark soy sauce (optional)
- 1 can of coke
- 3 tbsp vegetable oil

## Instructions

I gotten to know this dish from a friend of mine and fell in love with it..It looks like hard to do, but it is as easy as abc..Just follow this simple steps.

1. Mix the ingredients marked in \* in a bowl and marinate for 30mins.
2. Heat wok with oil and add in the marinated chicken wings for 2-3mins until the skin turns a little brownish.
3. Pour in the coke, dark soy sauce and 2 tbs of the remaining liquid from the marinate.
4. Cover the wok and bring to boil.
5. Reduce heat to medium and remove the lid.
6. Cook until the liquid is thicken.
7. Dish out and serve.