Japanese style chicken wings

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 chicken wings
- 2 tablespoons of red sake
- pinch of salt
- 1/2 teaspoon of curry
- 1/2 of white ground pepper
- 3 tablespoons of potato starch
- oil for frying

Instructions

1. Clean chicken wings, marinate in red sake for about 1 hour.
2. Wipe dry wings, sprinkle with salt, curry and white pepper.
3. Put potato starch into plastic bag (kind of food storage bag), place 2 wings at a time, zip bag, shake until wings are covered in starch. Continue with all wings.
4. Heat oil, fry wings till golden.
5. Serve.