

Korean Chicken Wings

submitted by Clara Hirota

Wings

4-5 lbs chicken wings separated at the joints (*I don't use the tips*)

Garlic crushed or garlic powder

salt (opt)

black pepper (*I don't use*)

Sauce

1/2 cup sugar

1/2 shoyu (soy sauce)

ginger - fresh, grated or powder (*I use the powder*)

green onions, minced

cayenne pepper to hotness you like (*or use any hot sauce or hot pepper*)

Place wings in bowl and mix with garlic. (*I put quite a bit*)

Put flour in plastic bag and shake wings in it to coat.

Fry in oil until cooked and brown. (*I don't deep fry but put enough canola oil to make a crispy crust.*) The original recipe calls for peanut oil.

When wings are cooked, shake off as much oil as possible.

Dip into sauce while wings are hot, then place in container.

Good served hot or at room temperature.