



FRIED CHICKEN SESAME WINGS

CHICKEN WINGS

32 whole chicken wings

2 cups flour

1/2 cup corn starch

3 tsp salt

1 tsp black pepper

Black and white sesame seeds, for garnish

Vegetable oil, for frying

SAUCE

2 tbsp soy sauce

2 tbsp rice vinegar

2 tbsp toasted sesame oil

2 tbsp honey

1 tbsp lemon juice

2 garlic cloves, finely chopped

1/4 cup chili paste

1/4 cup chicken broth or water

2 tbsp brown sugar

Ingredients

Method

Preheat the oil in a deep fryer to 350°F. Line a baking sheet with paper towels or place a wire rack on a baking sheet. On a work surface, section the chicken wings by cutting at the joints to obtain 3 pieces. Discard the wing tips and keep the drumettes and wingettes. Pat dry with paper towels. In a large bowl, whisk together the flour, corn starch, salt and pepper. Add the wings and coat well. Fry a few of the wings at a time in the hot oil for 9 minutes or until cooked through and golden brown. Drain on the paper towels and keep warm.

Sauce

Meanwhile, in a saucepan over medium heat, combine all the ingredients. Bring to a boil, then simmer for 5 minutes or until the sauce has reduced by half. Pour the sauce into a large bowl. Add the cooked wings and toss to coat. Sprinkle with sesame seeds and serve.

serves 4