

# CHINESE CHICKEN WINGS & MASTER SAUCE

F EASY

Last Modified: 01/12/2016

PREP: 1 Hr  
COOK: 1 Hr  
STOVETOP

ASIAN

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
2	Dozen	Chicken Wings	Whole
3	Tbsp	White Sesame Seeds (Garnish)	
1	Bunch	Green Onions (Greens Only)	Thin Sliced

CHINESE MASTER SAUCE			
1/2	Cup	Water	
1/2	Cup	Saki (Kikkoman)	
1/2	Cup	Light Brown Sugar	Packed
1/2	Cup	Naturally Brewed Soy Sauce (Kikkoman)	
4	Tbsp	Mirin (Takara Pale Gold)	
4	Tbsp	Oyster Sauce (Lee Kum Kee Premium)	
1+/-	Tsp	Chili Garlic Sauce (Huy Fong)	To Taste
1	Whole	Cinnamon Stick	
3	Whole	Star Anise	
1/3	Cup	Fresh Ginger (Peeled)	Sliced
6	Stalks	Green Onions (Greens & Whites)	Julienned

PREPARATION	
<b>FACTOID</b>	The Chinese "Master Sauce" is so named because of the ratios of Sweet, Sour, Salty, Spicy, Earthy, Neutral, etc. Even though there are indeed a few "Japanese" based ingredients contained in here, the importance remains in the ratios of the flavors imparted by each of them. This Sauce works in MANY different dishes.
<b>FACTOID</b>	You may optionally remove the wing tips from each wing section if desired, but this is traditionally served as a whole Chicken Wing.
<b>TOOLS</b>	1) Dutch Oven & Lid 2) Small Mixing Bowl
<b>PREP</b>	<b>DISH</b> 1) Thinly slice the Green Onion greens and set them aside.
<b>PREP</b>	<b>CHINESE MASTER SAUCE</b> 1) Peel and slice the Ginger and set it aside. 2) Thinly Julienne the whole Green Onions and set them aside.
<b>1</b>	<b>WINGS:</b> Place the Chicken Wings in a single layer, skin side down (NO Oil) in a dutch oven over medium heat, cook until nicely browned. Turn the pieces over and brown on the other side. Do in batches until all of the Wings are done. The fat will render out of the Chicken Skin.
<b>2</b>	<b>MASTER SAUCE:</b> Add all of the Master Sauce ingredients into a small mixing bowl, mix it until the Brown Sugar has completely dissolved and set it aside.
<b>3</b>	<b>WINGS:</b> Return the reserved, browned Wings to the Dutch Oven, pour the Master Sauce evenly over the top. When it comes to a boil, cover and cook for around 12 minutes. Tossing the Wings every 5 minutes.

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<b>4</b>	<b>MASTER GLAZE:</b> Uncover, lower the heat to a simmer and let the Master Glaze cook down until it has reduced to where it has become sweet, sticky and lacquered (another 10 to 12 Minutes). Toss the Wings every so often to keep them covered with the Master Glaze and to help prevent burning of the Sugars.
<b>OPTION</b>	Just prior to raising the heat to high in the Step #5, you could optionally remove the Wings and spoon off the majority of the Chicken Fat floating on the top. While reducing the calories (slightly), removing the Fat will also GREATLY weaken the taste.
<b>5</b>	<b>WINGS:</b> Turn the heat up to high, stir the Chicken Wings to sear the glaze (and the Chicken Fat) onto the Wings (at this point, there should be very little of the Master Glaze left laying in the bottom of the dutch oven).
<b>SERVE</b>	Remove the Chicken Wings to a serving platter. Sprinkle generously with the Sesame Seeds and Green Onions. Serve while hot.