

Japanese Chicken Wings

Prep Time: 15 Minutes Cook Time: 45 Minutes Ready In: 1 Hour

Servings: 6

Ingredients:

2 pounds chicken wings
1 egg, lightly beaten with 1 tsp. water
1 cup all-purpose flour for coating
1 cup oil

SAUCE

3 tablespoons soy sauce
3 tablespoons water
1 cup white sugar
1/2 cup white vinegar
1/2 teaspoon garlic powder



Directions:

Day 1

1. If not precut, cut wings in half, dip in egg and coat with flour.
2. Heat butter in a large, deep skillet over medium-high heat. Fry wings until deep brown. Place in a shallow roasting pan.
3. In a small bowl combine soy sauce, water, sugar, vinegar, garlic powder and salt. Pour over wings. Cover with foil and refrigerate overnight.

Day 2

1. Preheat oven to 350 degrees F (175 degrees C).
2. Bake in preheated oven for 30 to 45 minutes, basting wings with sauce often.