



Recipe: Ginger Chicken Wings



2 slices of ginger
12 chicken wings, just the middle section
2 tsp cooking oil
1/2 cup dark soy sauce
1 12-ounce can of Coca-Cola®

Heat a small-medium sized pot, add the oil and ginger. When the oil is hot, brown the wings on both sides. Do this in batches if necessary. When all the wings are browned, take out the ginger, and add the soy sauce and Coke into the pot. Bring to a boil, then turn to medium/low-medium heat and simmer for about 30 minutes or until meat falls off the bone easily. Taste the sauce to see if it needs more soy sauce. If not, turn heat back on high for a few minutes to let the sauce thicken. Make sure the wings are covered with the Coke/soy sauce mixture. Add more sauce according to taste. Serve.

-- Submitted by Una Yu of New York, NY