

Chicken Wings with Oyster Sauce

– Annabel Taylor

900 g chicken wings

Pinch ginger powder

Pinch garlic powder

3 T oyster Sauce

3 T soy sauce

1 T brown sugar

2 T dry sherry

1/8 t five spice powder

1 c chicken broth (low salt)

1. Combine all ingredients.
2. Bring to a boil over medium heat. Simmer, covered ~ 20 minutes until wings are tender.
3. Remove lid and boil sauce is reduced and about $\frac{1}{2}$ cup of sauce remains.
4. Serve with rice.