

## Japanese Chicken Wings



Rated: ★★★★★

Submitted By: TLTRN

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Prep Time: 15 Minutes

Cook Time: 45 Minutes

Ready In: 1 Hour

Servings: 6

"Chicken wings are egged and fried in butter, then baked in a tangy sauce of soy sauce, water, sugar, vinegar, garlic powder and salt. Delicious, sticky chicken wings!"

### INGREDIENTS:

3 pounds chicken wings	3 tablespoons water
1 egg, lightly beaten	1 cup white sugar
1 cup all-purpose flour for coating	1/2 cup white vinegar
1 cup butter	1/2 teaspoon garlic powder, or to taste
SAUCE	1 teaspoon salt
3 tablespoons soy sauce	

### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cut wings in half, dip in egg and coat with flour.
3. Heat butter in a large, deep skillet over medium-high heat. Fry wings until deep brown. Place in a shallow roasting pan.
4. In a small bowl combine soy sauce, water, sugar, vinegar, garlic powder and salt. Pour over wings.
5. Bake in preheated oven for 30 to 45 minutes, basting wings with sauce often.

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