

November 26, 1995

Marinated Chicken Wings

3 tablespoons soy sauce
2 tablespoons light brown sugar
1 teaspoon ground ginger
2 clove garlic, finely chopped
6 green onions
1 1/2 pounds chicken wings
2 tablespoons vegetable oil
1 cup drained, sliced bamboo shoots (8 ounce can)
4 teaspoons cornstarch
1 1/4 cup chicken broth

1. Combine soy sauce, sugar, ginger, and garlic in large bowl. Cut onions into thin slivers. Add onions and chicken to soy sauce mixture. Toss to coat completely. Cover and let stand 1 hour, stirring occasionally.

2. Heat oil in wok over high heat. Drain bamboo shoots and stir-fry in oil 2 minutes. Remove from wok.

3. Place chicken and onions in wok, reserving soy sauce mixture. Cook over medium-high heat until chicken is brown on both sides, about 5 minutes (can add about 1/2 cup chicken broth if chicken sticks too much to the sides of the wok). Reduce heat to low, and cover wok. Cook until chicken is tender, 15 to 20 minutes, stirring occasionally.

4. Measure cornstarch into small bowl. Blend in 3/4 cup chicken broth and reserved soy sauce mixture. Pour mixture over chicken. Cook over high heat until liquid boils and thickens. Stir in bamboo shoots. Cook and stir 2 minutes.

Makes 4 servings.