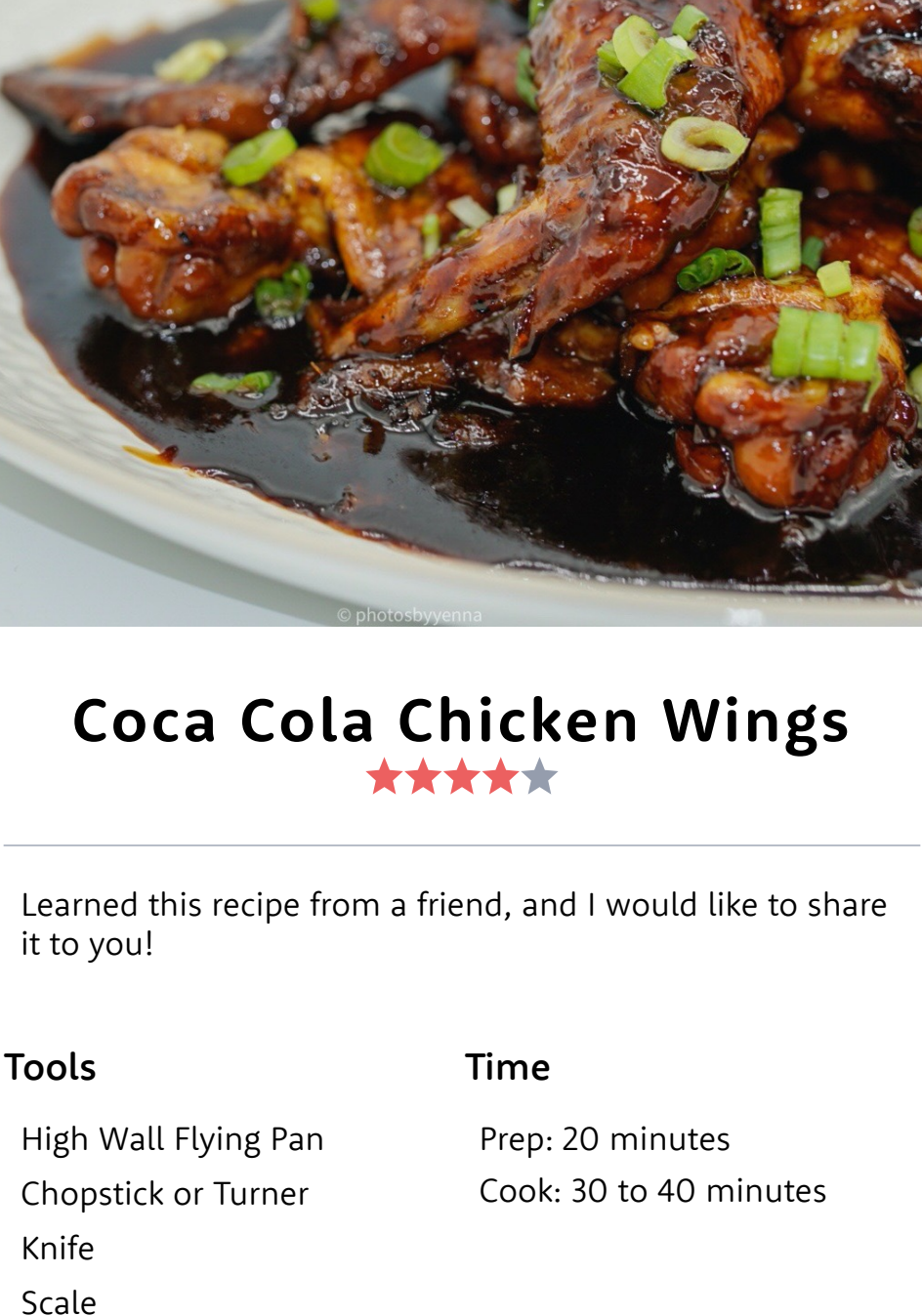
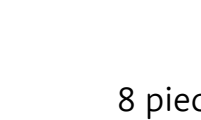




yennacc



Coca Cola Chicken Wings



Learned this recipe from a friend, and I would like to share it to you!

Tools

- High Wall Flying Pan
- Chopstick or Turner
- Knife
- Scale
- Measuring Spoons

Time

Prep: 20 minutes

Cook: 30 to 40 minutes

Ingredients

Adjust

Marinade

- + Chicken Wings 8 pieces
- + Salt 2 g
- + Dark Soy Sauce 90 ml

Cook

- + Marinated Chicken Wings 8 pieces
- + Coke 500 ml
- + Brown Candy Sugar ½ bar
- + Brown Candy Sugar ½ bar
- + Ginger 6 slides
- + Tangerine Skin 3 slides (optional)
- + Green Onions 1 slide
- + Oil At your preference

Add all

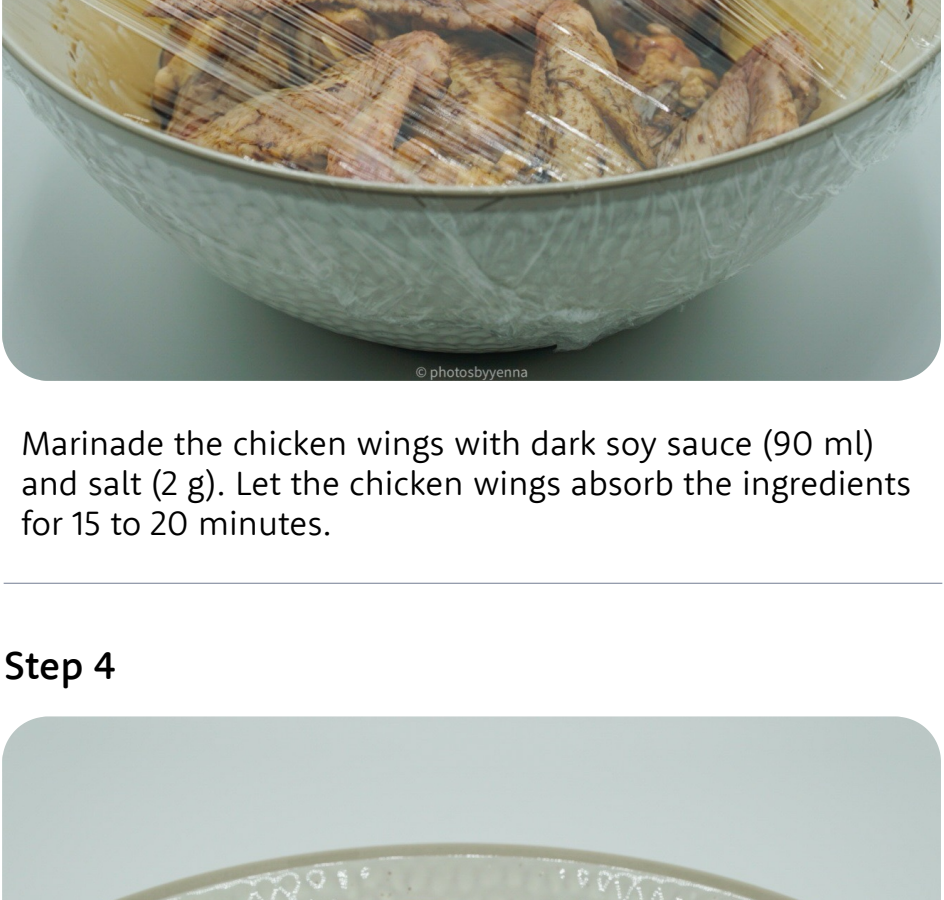
Process

Step 1



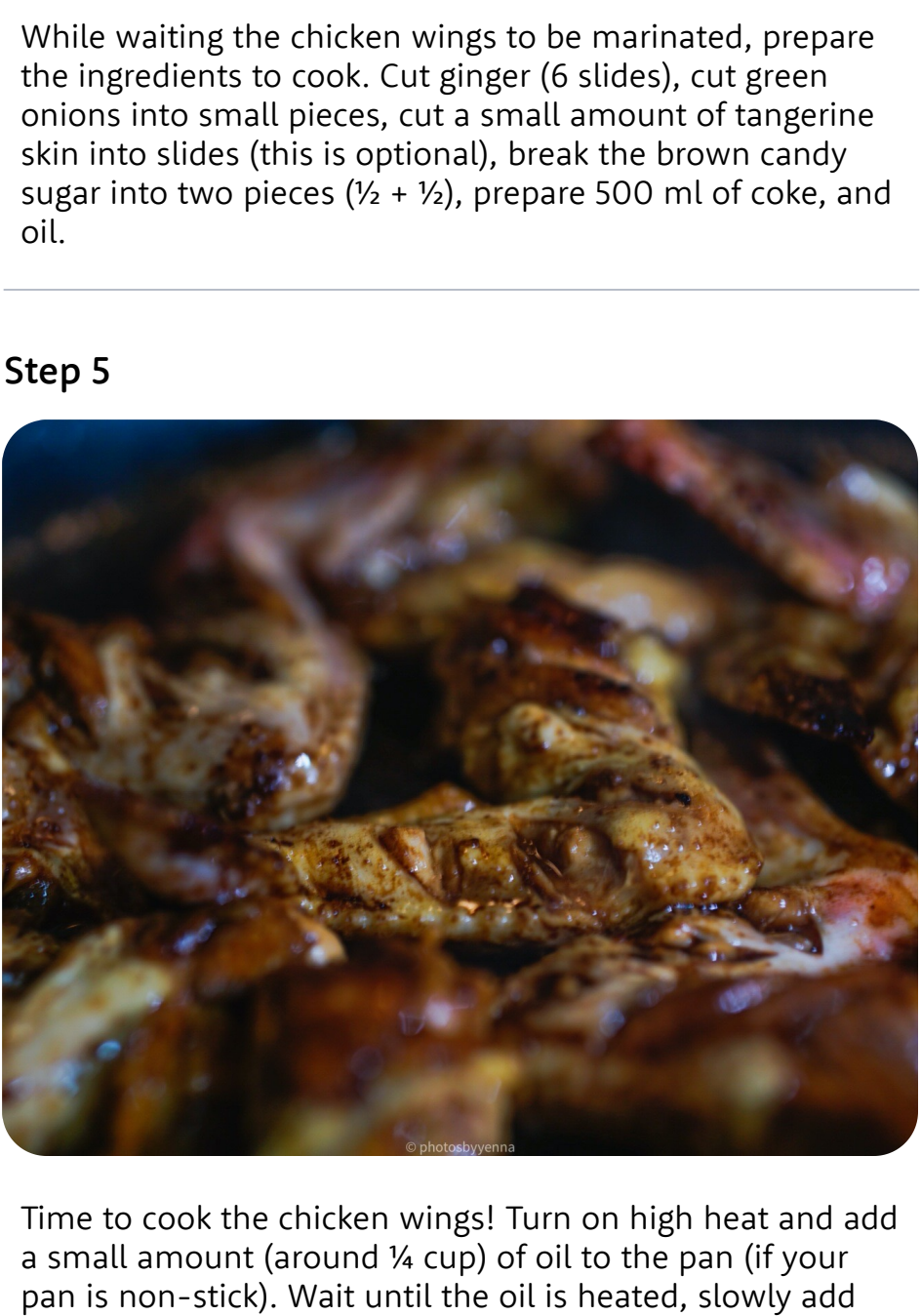
Prepare the ingredients to marinade. Wash the chicken wings and dry them with paper towel.

Step 2



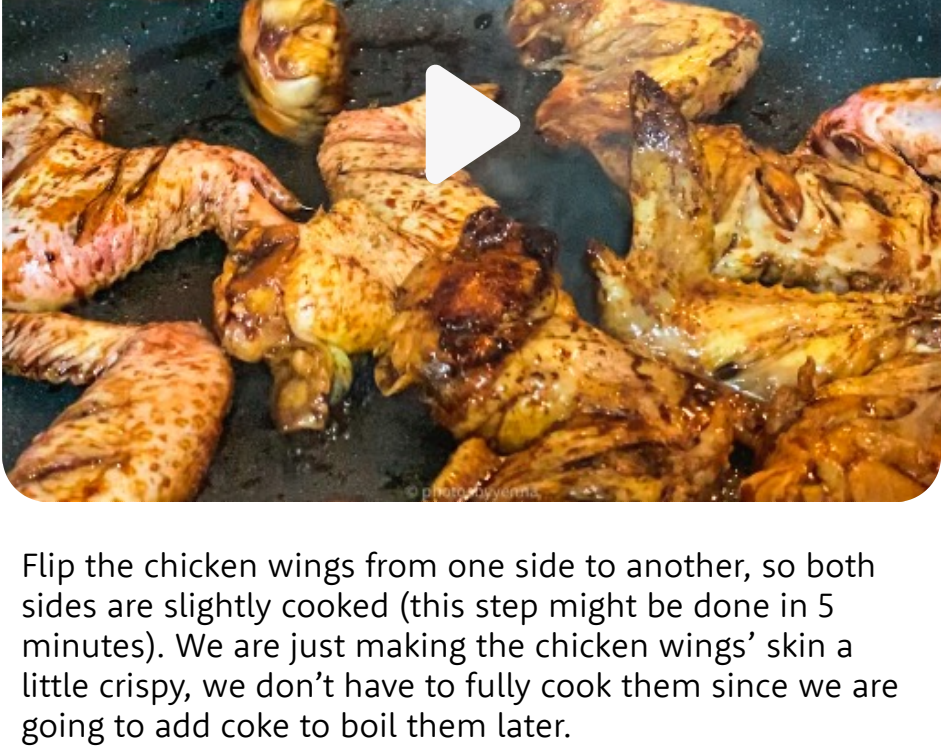
Cut the chicken wings back and front, as shown in the picture, so they can be cooked faster.

Step 3



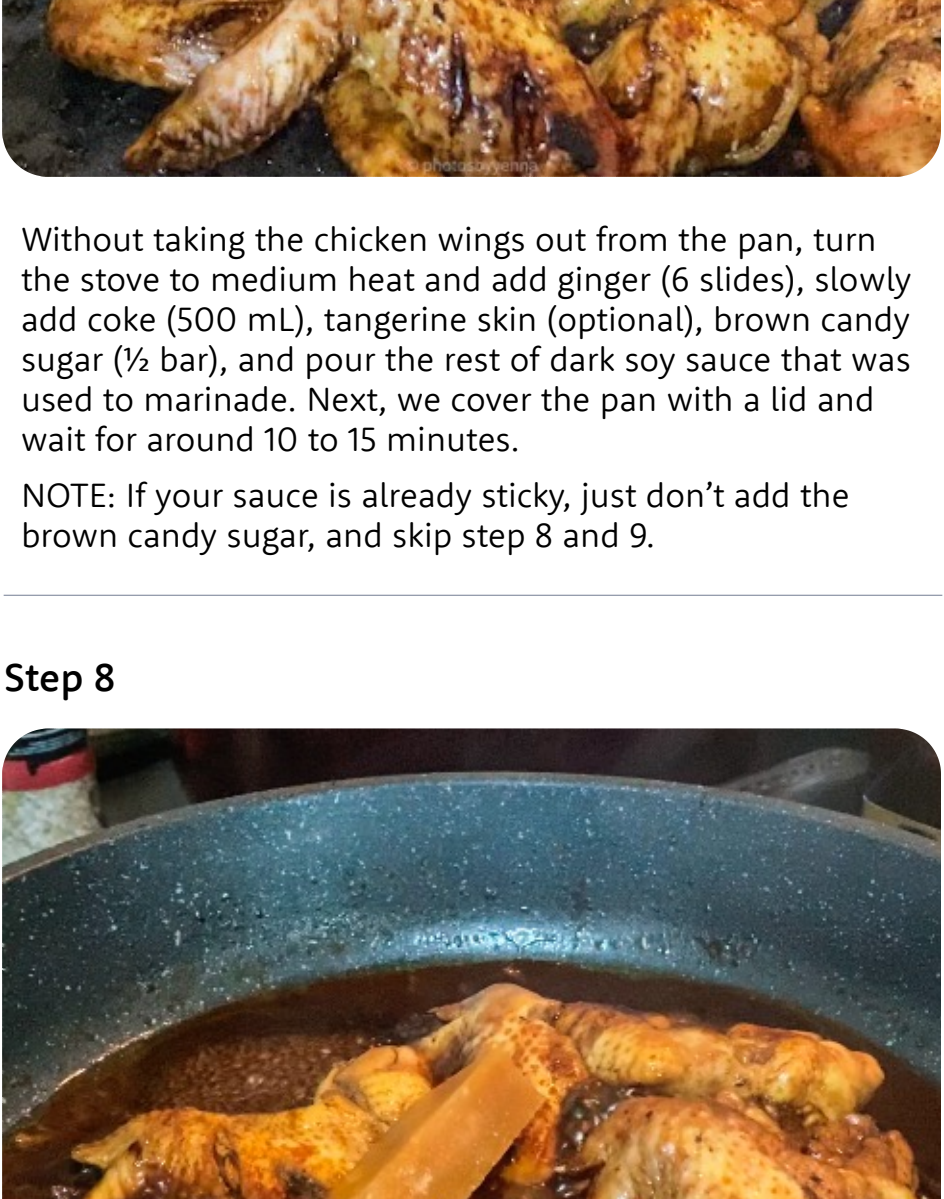
Marinate the chicken wings with dark soy sauce (90 ml) and salt (2 g). Let the chicken wings absorb the ingredients for 15 to 20 minutes.

Step 4



While waiting the chicken wings to be marinated, prepare the ingredients to cook. Cut ginger (6 slides), cut green onions into small pieces, cut a small amount of tangerine skin into slides (this is optional), break the brown candy sugar into two pieces (½ + ½), prepare 500 ml of coke, and oil.

Step 5



Time to cook the chicken wings! Turn on high heat and add a small amount (around ¼ cup) of oil to the pan (if your pan is non-stick). Wait until the oil is heated, slowly add the chicken wings to the pan, and turn the stove to medium heat.

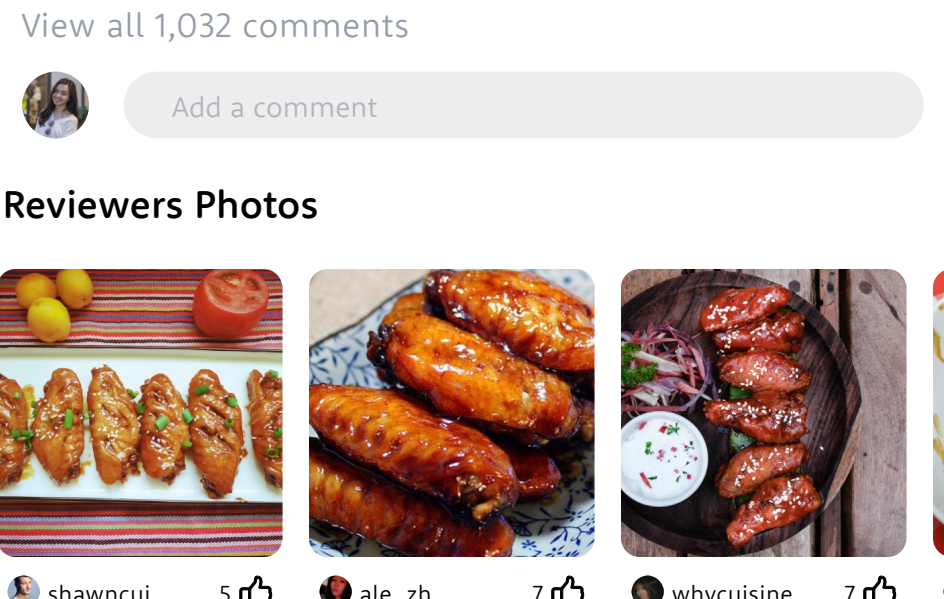
NOTE: We don't want to sweet sauce to be oily, so don't add too much oil.

Step 6



Flip the chicken wings from one side to another, so both sides are slightly cooked (this step might be done in 5 minutes). We are just making the chicken wings' skin a little crispy, we don't have to fully cook them since we are going to add coke to boil them later.

Step 7



Without taking the chicken wings out from the pan, turn the stove to medium heat and add ginger (6 slides), slowly add coke (500 mL), tangerine skin (optional), brown candy sugar (½ bar), and pour the rest of dark soy sauce that was used to marinade. Next, we cover the pan with a lid and wait for around 10 to 15 minutes.

NOTE: If your sauce is already sticky, just don't add the brown candy sugar, and skip step 8 and 9.

Step 8

Next, we are going to add the other half brown candy sugar bar to it, stir the chicken wings, cover them with the lid and wait for another 10 to 15 minutes. Watch the progress of the sauce during the last 5 minutes.

Step 9

If the sauce is becoming sticky, you should lower the heat and be prepared to put the chicken wings on a plate.

Step 10

Take the chicken wings out from the pan, put them on a plate, pour the sweet sauce on top of the chicken wings, and add green onions on top to decorate (I usually add sesame seeds too, but I ran out of sesame seeds). DONE!

Reviews

1,032 people ratings

stephaniett

Easy to make and really tasty!

2

vivian_jk

Great for dinner!

5

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