

Kwan's Chicken Wings

After ten years we are still trying unsuccessfully to find wings that compare with those made by Kwan's Chinese Restaurant in Lucknow for their famous Sunday Buffet. Wyatt mentioned they soaked the wings in a simple combination of soya sauce and oil so I thought I would try to make some at home. The Kwan family was very helpful in trying to scale down their recipe to family size proportions to share with us.

1-2	Tbsp soya sauce
1/2	tsp sesame oil
1/2	tsp salt
1/2	tsp garlic salt or 1/4 tsp garlic powder
1	Tbsp potato starch
2	lb chicken wings, cut in pieces

- ✎ Cut tips off chicken wings and discard or freeze to use later for chicken stock. Cut remaining wing in half.
- ✎ Whisk together soya sauce, oil, salt, garlic salt and potato starch and toss with cut chicken wings in a bowl. Place in a plastic bag or bowl for about an hour before frying, turning or stirring several times to evenly distribute marinade.
- ✎ Heat deep fryer to 375°F and fry wings in small batches, about 8 - 10 at a time, so temperature does not drop too low. Cook for about 7 minutes until wings are nicely browned.
- ✎ Shake excess oil and serve immediately. We prefer these wings just the way they are but if you need that extra something try dipping them in a little Thai Sweet Chili Sauce for a change. I froze these to reheat later and liked them reheated with a little mild hot sauce.

Serves 4 - 6

Anne's Favourites - GF