

CAMBODIAN CHICKEN WINGS

1 ½ lbs approx 10 chicken wings

Cut off wing tips and use for stock. Split wings at joint.

Marinade – combine ingredients and whisk thoroughly

1 tablespoon soy sauce

1 tablespoon fish sauce

1 tablespoon fresh lemon juice

1 teaspoon grated fresh gingerroot or from a tube

2 garlic cloves, finely minced or smashed

¼ teaspoon salt

¼ teaspoon black pepper

Thoroughly coat wing pieces with marinade and refrigerate. Stir to coat occasionally. About an hour before serving, remove from refrigerator.

Honey sauce – mix all ingredients well

2 tablespoons light brown sugar

1 tablespoon honey

5 teaspoons oyster sauce

1 teaspoon hot chili-garlic sauce (more is better)

Sweet paprika (to taste?)

1. Preheat oven to 375°.
2. Spread wing pieces in a single layer in a shallow pan.
3. Bake wings uncovered for 30 minutes or till golden brown.
4. Pour off accumulated fat, if necessary.
5. In a small bowl, mix brown sugar, honey, oyster sauce, paprika and hot sauce.
6. Brush honey sauce evenly on cooked wings.
7. Return wings to oven; continue to bake for 10 more minutes and allow to cool slightly before transferring to serving platter.
8. For a crowd, buy about five or six pounds of wings – about 80 pieces when cut. Make four times the marinade and four times the honey sauce.