

## Deep-Fried Chicken Wings Recipe

### Ingredients:

10 chicken wings  
1 plant scallion, lightly crushed

### Marinade:

50 g young ginger, pounded and squeezed for juice  
3 tablespoons oyster sauce  
3 1/2 tablespoons Chinese yellow wine  
2 teaspoons fine sugar  
1/4 teaspoon salt, optional  
1 teaspoon dark soy sauce  
3 tablespoons plain flour  
2 teaspoons sesame oil

### Method:

Keep chicken wings whole or cut into 2; wash and drain well. Mix all marinade ingredients, adding sesame oil last. Marinate chicken and add spring onion. Set aside for at least 8 hours. Heat oil in a wok till smoking hot. Drain chicken wings before frying in the hot oil. Put in 4 to 5 wings at a time for 5 to 8 minutes till golden brown and lightly crispy (flip wings over now and then to ensure even cooking). Serve.

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