

Steamed Chicken Wings Recipe

(Malaysian Recipe)

Ingredients: Serves 4

6 pairs chicken wings, cut at the joints
½ tablespoon cooking oil
2 dried Chinese shiitake mushrooms, soaked to soften, stems discarded and sliced
2 red chilies, seeded and sliced
1 sprig coriander leaves (cilantro), chopped
1 scallion, chopped

Seasonings:

1 tablespoon light soy sauce
1 tablespoon oyster sauce
2 teaspoons corn flour (cornstarch)
1 teaspoon sugar
1 teaspoon dark soy sauce
½ teaspoon salt
1 tablespoon sesame oil
¼ teaspoon ground white pepper
2.5-cm knob ginger, peeled and minced finely

Method:

Wash and dry chicken wings thoroughly. Into a mixing bowl, put chicken wings, seasoning ingredients. Mix well and leave for an hour. Transfer chicken to a heatproof (flameproof) dish. Sprinkle on mushroom and chili slices. Steam over rapidly boiling water for 12 minutes. Serve hot, sprinkled with chopped coriander and scallion.

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