

CHICKEN WINGS

INGREDIENTS:

Sokolow chicken wings
sesame
coriander

MARINADE:

salt and pepper
oil
thyme

SAUCE:

sliced ginger (thumb-sized piece)
3 cloves garlic
0.5 cup soy sauce
0.5 cup mirin
0.5 cup fish sauce
2 tablespoons rice vinegar
0.5 cup Bourbon
2 tablespoon strawberry jam
1 tablespoon peanut butter

PREPARATION:

1. Cut the wings in half and cut off the coverts. Marinate the meat with oil with salt, pepper, and thyme. Mix thoroughly.
2. Slice the ginger and crush the garlic cloves.
3. Meanwhile, burn the leftover chicken (from the previous recipe) on the grill.
4. Move on to preparing the sauce. Warm up the pan. Pour in the oil and throw in the ginger pieces and the coverts cut from the wings. Fry with ginger. After a while, add the previously burnt meat parts. Pour in the liquid ingredients for the sauce and add the strawberry jam and peanut butter. Leave to reduce.
5. Grill the wings at 180 degrees.
6. Remove the leftovers from the pan, then glaze the wings with the prepared sauce and put them back on the grill. Bake for a while.
7. Serve with sesame and coriander.

TIP:

Never throw away leftover chicken! You can freeze parts such as wings, body or bones left over from grilling and use them to make a superbly flavoursome sauce for your next barbecue. Or simply make them into a delicious soup in winter.