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Source: Wings & Things (no author listed)

Recipe: Soy-Braised Chicken Wings

## Ingredients:

2 ½ pounds chicken wings  
¼ cup sherry  
¼ cup soy sauce  
3 Tbsp sugar  
2 Tbsp corn starch  
2 Tbsp minced garlic, divided  
2 Tsp red pepper flakes  
3 Tbsp vegetable oil  
3 green onions, cut into 1-inch pieces  
¼ cup chicken broth  
1 Tsp sesame oil  
1 Tbsp sesame seeds, toasted \*

\* To toast sesame seeds, place in a small skillet. Shake skillet over medium-low heat about 3 minutes or until seeds begin to pop & turn golden.

## Steps:

1. Rinse chicken wings under cold water; pat dry with paper towels. Remove & discard wing tips. Cut each wing in half at joint.
2. Combine sherry, soy sauce, sugar, corn starch, 1 Tbsp garlic & pepper flakes in large bowl; mix well. Reserve ¼ marinade. Add chicken to bowl. Cover; marinate in refrigerator overnight, turning once or twice.
3. Drain chicken; discard marinade. Heat wok or deep skillet over high heat 1 minute. Add 1 Tbsp vegetable oil; heat 30 seconds. Add half of chicken; cook 5 to 10 minutes or until chicken is browned, turning occasionally. Remove with slotted spoon to clean bowl. Repeat with remaining oil & chicken.
4. Add remaining 1 Tbsp garlic & green onions to wok; cook & stir 30 seconds. Add chicken & broth. Cover; cook 5 to 10 minutes or until chicken is cooked through, stirring occasionally.
5. Add sesame oil to reserve marinade; mix well. Pour over chicken in wok; cook & stir 2 minutes or until chicken is glazed with marinade. Transfer to serving platter; sprinkle with sesame seeds.

Makes 4 to 6 servings