

Stewed Chicken Wings in Oyster Sauce

(蠔油炆雞翼)

Ingredients:

Chicken wings 300g
Shallot 1
Ginger 2 slices
Oil 2 Tbsp

Sauce:

Salt 1/4 tsp
Sugar 1/2 tsp
Cornstarch 1/2 tsp
Dark soya sauce 2 tsp
Oyster sauce 1 Tbsp
Water 200 ml

Garnish:

Tomato
Spring onion

Method:

1. Clean and dry chicken wings. Cut into pieces.
2. Crush the shallot.
3. Clean the tomato, slice or carve for garnish. Clean the spring onion, shred ends into flowers.
4. Prepare sauces.
5. Heat 2 Tbsp oil, sauté shallot and ginger. Add in chicken wings and fry for 2 minutes.
6. Add in sauce, lower the heat and simmer for about 20 minutes. Garnish with tomato and spring onion and serve hot.