

William's Super-sauce Braised Chicken Wings



For 30-40 wing pieces (double or triple sauce ingredients as needed)

Soak overnight in beer. Pat dry when ready to use.

Retain the beer marinade and pour it into the bottom of a broiler pan. Brush the top with peanut or canola oil.

In a dipping bowl, mix together:

1/4 cup (60ml) soy sauce

1 T (15ml) rice wine vinegar

1 tsp (5 ml) sesame oil

2 T (30ml) Thai sweet chili sauce

1 T (15ml) Worcestershire Sauce

A few drops of Angostura Bitters (optional)

Dip dried wing pieces in the sauce, using a basting brush to make sure they're coated all over. Place on broiler pan and bake at 375F/190C for about 45 minutes. then flip over the wings, and increase the oven temperature to 400F/200C. Bake until dark brown and crispy.

NOTE: This sauce can be used to coat any kind of chicken – whole, bone-in parts, boneless, skinless.