

AMERICAN STEAK HOUSES FAMOUS

# CHICKEN WINGS

SERVES 6 approx.

## Chicken Wings

Recipe intended for 15-20 chicken wings, approx - 2lbs

### Marinade

- 1 cups hoisin sauce
- 2 tablespoons sesame oil
- 2 tsp garlic powder
- ½ sherry cooking wine
- 1 cup soy sauce
- ½ cup light brown sugar

Mix all marinade ingredients in a bowl. Rinse off chicken pat dry with a paper towel. Let all ingredients marinade for at least 2 hours or overnight. Reserving ½ marinade for the end after wings are cooked to reheat.

Place marinated wings in oven at 375 degrees for approx 30 minutes in a Teflon pan or oven broiler pan separated so they brown nicely on the outside. If they are close together in pan wings may broil rather than brown. Let rest, this part can be prepared in the morning.

Reheat wings for 20 minutes with extra marinade at 375 degrees before ready to serve. Serve immediately after reheating right from the oven!



## HOISIN SAUCE

“ AN ORIGINAL CHICKEN WING RECIPE FAVORITE THAT IS SIMPLE AND EASY TO PREPARE. ”



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