

Chicken Wings



Ingredients:

3 tbsp corn flour (for initial coating), 2 eggs, 2 tbsp flour, 2 tbsp light soy sauce, 1 tsp salt, 1 tsp ajinomoto, ½ tsp baking powder, 1 tbsp milk, ¾ tbsp vegetable oil, Flour for last application, 20 Chicken wings, 1 onion, 1 green pepper

Method:

Loosen the meat on the wings to give them shape later on. Sprinkle all the corn flour onto the wings. (Initial coating). Prepare the batter by mixing all the ingredients (except the corn flour, chicken wings and flour). Dip the wings in the batter and marinate for half an hour. Dice the onions and green pepper into small pieces and add to batter. Mix all contents. Remove the wings from the batter and sprinkle again with flour. Deep fry on medium heat and serve hot. Makes about 20 chicken wings.