



Soy-Garlic Chicken Wings von Rigolo

Mengen für 10 Personen

1.1 kg Poulet Flügel	
1.0 dl Sojasauce	
3.0 Stück Knoblauchzehen	gepresst
1.0 dl Zitronensaft	
20 g Zucker	
50 g Ingwer	feine Stücke geschnitten

Preheat oven to 230°C with rack in upper third. Cut wings at all joints, reserving wing tips for another use. Toss wings in a bowl with 1 teaspoon fine salt.

Oil a large foil lined four-sided baking sheet and spread wings in one layer. Bake until golden and cooked through about 35 minutes.

While wings are baking, stir together soy sauce, garlic, lemon juice, sugar and ginger in a small saucepan and simmer 3 minutes.

Transfer cooked wing to a bowl and toss with sauce.