

## **1. Soy Sauce Marinated Chicken Wing (Chef Go)**

By Chef Go  
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### ***Yield***

4 Servings

### ***Ingredients***

2 pounds of chicken wings  
1/2 cup of soy sauce  
4 tablespoon of white wine  
2 cup of water  
4 teaspoons of sugar  
3 teaspoons of salt  
2 teaspoons of five spice powder

### ***Directions***

1. Simmer the chicken wings and take it out after 10 minutes.
3. Put oil on pan and fry soy sauce for a short time. Then put in white wine, water, 4 teaspoon sugar, salt, five spice powder and mix.
4. Put the chicken into the marinade and cook over high heat until sauce thickens.
5. Turn off heat and leave it to cool for 5 minutes.