

July 2022



## CHICKEN WING DIPPERS

### PREPARATION TIME:

20 mins

### COOKING TIME:

50 mins - plus 1 hour chilling

### SERVES:

6

### INGREDIENTS

1 kg chicken wings, wing tips removed and wings split into two pieces

1 tsp cornflour

1 tsp baking powder

1 tsp sunflower oil

### TERIYAKI DIPPING SAUCE

1 tbsp light brown soft sugar

1 tbsp soy sauce

½ finger-length piece of ginger, peeled and finely grated

1 tsp sunflower oil

1 tsp cornflour

2 tsp white wine vinegar

1 tsp toasted sesame seeds

### SWEET CURRY DIPPING SAUCE

5 tbsp sweet chilli sauce

½ lime

1 tsp mild curry powder.

Serve these chicken wing dippers with sauces for easy BBQ food. Also try the moreish teriyaki and sweet curry dipping sauces below, they work really well, and taste amazing!

### METHOD

Put the wings in a large bowl and toss with 1 tsp salt, the cornflour and baking powder – this will help the skin go crispy when baking. Chill, covered, for at least 1 hr, or ideally overnight.

Heat the oven to 220C/200C fan/gas 7. Toss the wings with the oil, then arrange in a single layer on a wire rack set over a baking tray. Bake for 25-30 mins until golden, then turn the wings over and bake for 25-30 mins more until crisp. Transfer to a platter with sauces for dipping (see tips below), or put a large bowl on the table next to each sauce and toss the wings in the sauces.

### TERIYAKI SAUCE

Put 100ml water in a small pan with light brown soft sugar, soy sauce and the ginger. Simmer, stirring occasionally until the sugar has dissolved. Combine cornflour with 1 tbsp water and quickly whisk into the sauce, then whisk in the white wine vinegar. Tip into a bowl. Scatter with sesame seeds just before serving.

### SWEET CURRY SAUCE

Mix sweet chilli sauce with the juice of the lime and curry powder.