

Oriental Style Chicken Wings Sauce

1/4 c. soy sauce 1/4 c. Fish sauce
1 tbsp. Water 1 tbsp. oil
2 tbsp. Honey 1 tsp. cornstarch
1/4 tsp. ginger
1 clove garlic, minced or 1/4 tsp garlic powder

Cook the wings in a 350 F oven for about an hour in a covered container or cover the container with foil. For the sauce combine all ingredients in a small saucepan. Stir and cook over medium heat until mixture boils and thickens. Remove from heat and add to precooked wings. Stir around to coat and make sure the wings are hot and serve immediately

Honey Garlic Chicken Wings Sauce

½ cup honey 4 tbsp. soy sauce
4 large garlic cloves, minced 1 tbsp. grated ginger
⅓ cup water

Bake wings in a 350F oven for about 1 hour in a covered pan or cover with foil. Combine all sauce ingredients and bring to a boil. Pour over wings and coat and heat either in the oven at 350F until wings are hot, about 10 minutes or in a pan over medium heat on top of the stove stirring frequently for about 5 minutes until hot. Serve immediately.