



Olive on Tap Golden Ginger Balsamic One-Pot Sticky Chicken Wings

INGREDIENTS: 3 pounds chicken wings, wing tips removed and wings cut in 2 pieces * 2 tablespoons minced fresh ginger
4 small dried red chilies * 2 whole star anise * One 3-inch cinnamon stick * 1/3 cup soy sauce * 1/3 cup sake * 3 tbs **Olive on Tap Golden Ginger Balsamic** * 3 tablespoons oyster sauce
3 tablespoons mirin * 3 tablespoons sugar * 2 scallions, thinly sliced

How to Make It **Step 1:** In a very large nonstick skillet (or in batches), cook the chicken wings over moderate heat, turning once, until golden, about 8 minutes. Add the ginger, chilies, star anise and cinnamon and cook over moderately low heat, stirring, until fragrant, about 1 minute.

Step 2: Add the soy sauce, sake, balsamic, oyster sauce, mirin, sugar and 1/3 cup of water and bring to a simmer over moderate heat. Cover and simmer for 10 minutes. Uncover and cook over moderately high heat, stirring occasionally, until the wings are cooked through and the sauce has reduced to a thick glaze, about 8 minutes. Discard the chilies, star anise and cinnamon. Transfer the chicken wings to a platter, scatter the scallions on top and serve.