

# Sichuan-Soy Chicken Wings

*Swick*

Serves 1 | Active Time: 30 minutes | Total Time: 2 hours

## Chef's Notes

Serve these wings with some Steamed Rice and some Baby Bok Choy for a complete meal.

This marinade is also good with chicken thighs or whole chicken.

## Step 1: Making the Marinade

- 1 tbsp Sichuan peppercorns\*
- 2 tbsp grated ginger
- 2 tbsp sugar
- 3 tbsp Shaoxing rice wine
- 1 1/4 cup dark soy sauce
- 3/4 cup light soy sauce
- 2 tsp sesame oil (optional)

NOTE: THIS SAUCE IS ENOUGH FOR TWO TIMES THE RECIPE. YOU CAN EITHER MAKE HALF THE RECIPE OR MAKE A WHOLE RECIPE AND STORE HALF OF IT FOR ANOTHER TIME.

To prepare the marinade, toast, cool and grind the Sichuan peppercorns. Grate the ginger. Place into a large bowl and add the remaining ingredients. Mix and then take about half of the sauce and refrigerate for another time. This marinade also works well on chicken thighs or even whole chicken.

Alternatively, you could use the other half as a sauce to toss the wings in after they have been baked (see below in "Finishing the Wings").

- Note: Sichuan peppercorns are also often referred to as Szechwan or Szechuan peppercorns.

## Step 2: Preparing and Marinating the Wings

- 12 whole chicken wings (24 split) Remove the wings tips and save for making stock. Next, separate the rest of the wing by cutting between the wing and the drumette.

Mix the wings into half of the marinade, cover and refrigerate. Let marinate for at least 2 hours, tossing half way through.

### **Step 3: Steaming and Cooling the Wings**

To steam the wings, place a pot filled with 1" -inch of water onto the stove-top. Cover with a lid and bring to a simmer. Remove the wings from the refrigerator.

Once the water is hot, add a single layer of wings to the steamer basket, place over the pot and cover. Let steam over medium heat for approximately 10 minutes or until cooked through.

Line a tray with paper towels and place a cooling rack over top. Once the wings are done, remove them from the steamer basket and place onto the cooling rack.

Let the wings cool and then transfer them to the refrigerator for at least 1 hour. This will help them crisp up in the oven. This can also be done the day before. If storing the wings overnight, it is best to cover the wings with plastic wrap, so they don't dry out too much.

### **Step 4: Baking the Chicken Wings**

Preheat the oven to 425°F (or 220°C).

Once the oven is hot, remove the paper towel from underneath the wings. For easy cleanup, place a piece of parchment paper onto the baking tray. Transfer the wings to the tray and bake for approximately 20 minutes.

Next, remove the wings from the oven (close the door, so you don't lose too much heat), flip them over and then return to the oven. Let cook for another 20 minutes or until the skin has started to turn a nice golden brown.

NOTE: If you are planning to toss the wings in some of the reserved un-used sauce, now is a good time to get that started. Place some of the sauce into a pot and bring to a simmer.

To thicken the sauce mix about 2 to 4 tsp of cornstarch and water together in a small bowl, once the sauce comes to a simmer, thicken with the cornstarch mix until you reach the desired sauce-like consistency.

### **Step 5: Finishing the Chicken Wings**

To finish the wings, either serve as is; or, if you have made extra sauce, toss the wings and sauce together in a large bowl. Serve immediately.