

Crispy Chinese Black Pepper Chicken Wings

Yield: 20 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-oyster-sauce-chicken-wing-recipe>

Ingredients:

- marinade
- 20 chicken wing durmettes, this are small chicken wings already cut
- 1/3 cup soy sauce
- 1/4 cup rice vinegar
- 2 teaspoons black pepper
- 1/2 onion roughly chopped
- 5 garlic cloves roughly chopped
- sauce
- 2 teaspoons oyster sauce
- 1 teaspoon onion powder
- 2 teaspoons garlic powder
- 5 tablespoons rice vinegar
- 3 teaspoons black pepper
- 8 tablespoons soy sauce
- 1 1/2 teaspoons cornstarch
- cooking oil or baking spray

Nutrition:

1. Calories: 220 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 70 milligrams
4. Fat: 15 grams
5. Protein: 17 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 710 milligrams
8. Sugar: 1 grams

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