

Vietnamese Five Spice Baked Chicken Wings (Canh Ga Nuong)

Serves 4-6

INGREDIENTS

Chicken

- 7 lbs chicken wings

Marinade

- 1 teaspoon Chinese Five Spice Powder
- 1/2 cup oyster sauce
- 1/2 cup granulated sugar
- 1/2 teaspoon ground black pepper
- 2 tablespoons garlic powder
- 1 tablespoon cooking wine
- 1 tablespoon soy sauce
- 1 tablespoon fish sauce

INSTRUCTIONS

1. In a small bowl, mix together all the marinade ingredients: five spice powder, oyster sauce, sugar, white pepper, garlic powder, cooking wine, soy sauce and fish sauce.
2. In a large mixing bowl, combine chicken wings and marinade. Marinate for at least 30 minutes or overnight in fridge for best results.
3. Preheat oven to 450°. Line two large sheet pan with parchment paper or foil to reduce cleanup. Place marinated chicken evenly the pans. Bake for 15-20 minutes. Flip and bake for another 15-20 minutes.