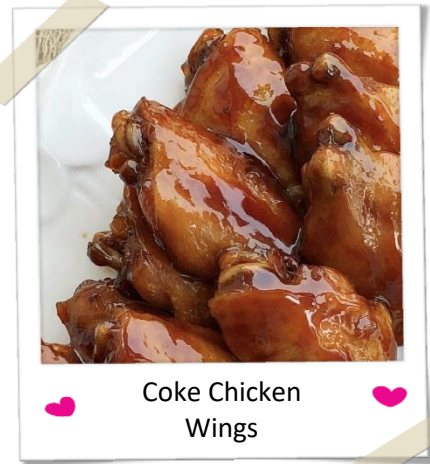


Coke Chicken Wings

Ingredients

500g	Chicken Wings
400ml	Coke / Pepsi
4 slices	Ginger
4 pcs	Star Anise
½ tbsp.	Soy sauce



Method

1. Boil the chicken wings in a large pot of water for 1 minutes and remove it from the pot.
2. Put in cooking oil over a heated pan. Saute the ginger slices and star anise till fragrant and pan-fry chicken wings on both sides until it turns brownish.
3. Add in 1g of salt.
4. Add in 1/2 tablespoon of soy sauce.
5. Pour more than half bottle of Coke / Pepsi into the wok.
6. Over high heat, bring the sauce to boil and simmer it on low heat for 15 minutes until the sauce thickens.
7. Stir the wings until the sauce coats each piece.
8. Bring it over to a plate and its ready to serve.