

Garlic Chicken Wings (Dani Emoto)

5 lbs party chicken wings or wing dings

Sprinkle with garlic powder and pepper, refrigerate overnight

In a plastic bag, add 1 part flour to 1 part cornstarch (2 cups to 2 cups)

Deep fry and dip in sauce

SAUCE:

1 cup sugar

1 cup low sodium shoyu

2 to 3 T toasted sesame seeds

1 bunch green onion minced

3 cloves of fresh garlic - grated