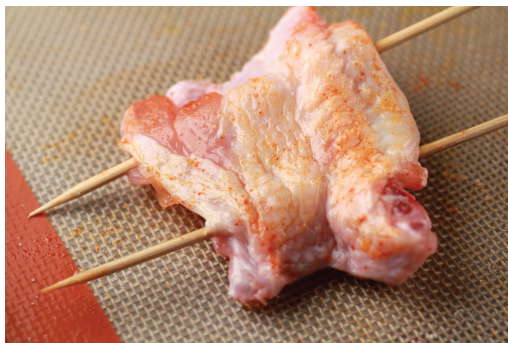


“Tebasaki” Japanese-Style Chicken Wings

Ingredients	Quantity
Chicken Wings, whole pieces	6
Light Soy Sauce	2 TBSP
Sake	2 TBSP
Mirin	2 TBSP
Sugar	2 TBSP
Grated Ginger root	1 tsp
Rice Vinegar	1/2 tsp
Sesame Oil	1/2 tsp

Important Notes regarding poultry:
Check carefully for darkness or dryness on the skin and flesh of poultry. Off odors or smells in the piece of chicken should be avoided. Chicken should be vibrant and smell fresh. Farm raised or organic is ideal.



Time Saving recommendation:
Marinate chicken wings in 2/3rds of the light Tebasaki sauce refrigerated overnight, use 1/3rd of leftover sauce to brush on during cooking.

Procedure

1. In a small sauce pan combine the following ingredients: soy sauce, sake, mirin, sugar.
2. Bring to slight boil and cook until all alcohol has evaporated. When mixture has reduced (10-15 minutes) remove from heat, strain contents into a bowl. Add the rice vinegar and sesame oil. Set aside to cool down.
3. Preheat oven to 450 F.
4. Wash and pat dry chicken wings.
5. Cut into segments. The wingette piece can be flayed open and skewered.
6. Season both the wingette and drumette pieces with salt and black pepper.
7. Arrange on **Silpat®**. Bake on the top rack of oven. Rotate pieces often.
8. When chicken wings are almost done, brush the Tebasaki sauce liberally on the chicken wing pieces.
9. Transfer cooked chicken wings to plate; they can be served with a sprinkle of sesame seeds, side dipping sauce or simply by themselves.

Optional: For spicy finish, you can add pinch of cracked black pepper, Japanese Sansho pepper powder and ichimi pepper while preparing Tebasaki Sauce.

Tools & Equipment

- **Silpat®**
- Half sheet baking tray (13"x18")
- Sauce pan
- Measuring spoons
- Metal or glass bowl
- Chef's knife, paring knife
- Cutting board
- Grater
- Small strainer
- Pastry brush

RECIPE DIFFICULTY LEVEL	
	EASY
	MODERATE
	CHALLENGING
	PROFESSIONAL