

# 香燒蜜汁雞翼



材料：  
Ingredients:

雞中翼 1磅  
1 lbs Chicken Wings

蜜糖  
Honey

醃料：  
Seasoning:

鹽 1茶匙  
1 tsp Salt

糖 2茶匙  
2 tsp Sugar

生抽、老抽、麻油  
各1茶匙  
1 tsp ea. Light, Dark Soy  
Sauce & Sesame Oil

雞粉、胡椒粉適量  
Chicken Powder & Pepper

1. 把所有材料拌勻，醃1小時以上  
Mix all ingredients together. Season chicken wings for 1 hour or more.
2. 將雞翼放於高架上，以250°C烤8分鐘  
Place chicken wings over High Rack and grill for 8 min at 250 °C
3. 最後兩面塗上蜜糖，反轉再烤5分鐘即成  
Apply a layer of honey on both sides of wings using a brush. Grill for another 5 min and serve.