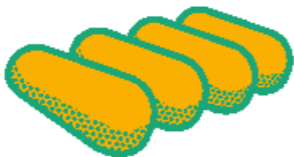


SERVES 6



MALAYSIAN BARBECUE CHICKEN WINGS

MALAYSIA



- 12 whole chicken wings
- 4 teaspoons soy sauce
- 2 teaspoons dark soy sauce
- 1 teaspoon sesame oil
- 2 teaspoons oyster sauce
- ½ pinch garlic powder
- ½ pinch onion powder
- 1 pinch ground black pepper (to taste)
- 1 tablespoon dried basil

MALAYSIAN BARBECUE
CHICKEN WINGS
MALAYSIA



Combine all the ingredients in a large bowl and mix well.

Marinate the chicken wings for at least 3 hours or overnight.

Grill until cooked through, frequently turning



ShelterBox