

Sticky Soy Wings

Ingredients

- 16 chicken wings
 - Oil for frying
- For marinade
- 100 ml soy sauce
 - 2 tbs apple cider vinegar
 - 120ml honey
 - Juice of 1 lemon

Method

Season chicken wings with salt and pepper; heat 2 tbs oil in a pan and cook chicken until evenly browned. Whisk all other ingredients together; pour sauce over chicken & cook chicken for 8 - 12 minutes, turning regularly until chicken is cooked and sauce is sticky.