

PRIVATE RECIPE



Eastwood's Stuffed Chicken Wings

- 12 chicken wings
- 1 Chinese sausage
- 2 celery stalks
- 2 green onions
- $\frac{1}{8}$ cup bamboo shoots (optional)
- $\frac{1}{8}$ cup water chestnuts (optional)
- Cooking oil
- Tempura batter

Marinade

- $\frac{1}{4}$ " fresh ginger, minced
- 2 cloves garlic, minced
- 1 T hoisin sauce
- 1 T soy sauce
- 2 T liquid honey

Cut off drumstick portion of wing, leaving centre portion and wingtip intact. Bone the centre section, removing both bones, leaving skin and meat intact.

Cut celery, sausage, green onion, bamboo shoots, and water chestnuts into half-inch slivers or chop finely, mix, and stuff into wings, firmly. Pour marinade over stuffed wings; leave in fridge 1 to 4 hours.

Dust the wings with dry batter or mix batter with water, as you prefer. Deep-fry wings in hot oil (375° F) until golden brown, approximately 5 to 6 minutes, turning them as they cook. Serve hot. *Serves 4.*

Thanks to Delta Notary John Eastwood