

Nagoya-Style Fried Chicken Wings

Ingredients

- 1/2" ginger root, peeled and thinly sliced
- 2 garlic cloves, crushed
- 1/2 cup sake
- 1/2 cup [mirin](#)
- 1/3 cup soy sauce
- 1/4 cup sugar
- salt to taste
- 3 lbs chicken wings
- pepper to taste
- potato starch (optional)
- vegetable oil (if deep frying)
- 1/4 cup toasted sesame seeds

Directions

For the sauce

Place the ginger, garlic, sake, mirin, soy sauce, sugar and sauce in a small saucepan and bring it to a brisk boil over medium heat. Cook for a couple of minutes until it thickens slightly and remove from heat. Transfer to a mixing bowl and set aside.

Dry the chicken wings with a paper towel and then add salt and pepper to taste. If deep frying, coat lightly with potato starch.

If air frying

Working in batches, place chicken wings in the air fryer basket and air fry for 12 minutes at 320°F. Turn and repeat. Remove from the basket and repeat with the rest of the batches.

Return your first batch of wings to the air fryer and fry for 6 minutes at 360°F. Repeat with the rest of the batches. As you finish each batch dip in sauce (see below).

If deep frying

Heat 2" vegetable oil in a medium pan over medium heat until it reaches 350°F. Working in batches, fry chicken wings for 8 minutes and set aside. Increase heat until oil reaches 375°F and return wings to the oil, in batches, for a couple of minutes, until they become golden brown.

Dip in sauce

Immediately after cooking each batch of wings, dip into the sauce. Coat well and remove, to prevent the wings from becoming soggy. Sprinkle with sesame seeds and serve.