



## Lemongrass Chicken Wings (Serves 4 - 6)

香茅雞翼 (四 - 六人份量)

### Ingredients:

Chicken wings	12
Lemongrass	2 stalks
Garlic	2 cloves
Shallot	2 cloves
Cornstarch	4 tbsp
Chinese lettuce leaves	a few

### 材料：

雞翼	12 隻
香茅	2 枝
蒜頭	2 粒
乾蔥頭	2 粒
生粉	4 湯匙
唐生菜葉	數片

### Marinade:

Salt	$\frac{1}{2}$ tsp
Sugar	$\frac{1}{2}$ tsp
Fish sauce	$1\frac{1}{2}$ tbsp
Light soy sauce	$\frac{1}{2}$ tbsp
Five spice powder	$\frac{3}{4}$ tsp
Black pepper	$\frac{1}{3}$ tsp

### 醃料：

鹽	$\frac{1}{2}$ 茶匙
糖	$\frac{1}{2}$ 茶匙
魚露	$1\frac{1}{2}$ 湯匙
生抽	$\frac{1}{2}$ 湯匙
五香粉	$\frac{3}{4}$ 茶匙
黑胡椒	$\frac{1}{3}$ 茶匙

### Method:

1. Wash chicken wings. Then, blanch chicken wings in hot water, rinse and wipe dry.
2. Wash lettuce and rinse with cold boiled water. Line plate with lettuce.
3. Finely chop lemongrass, shallot and garlic. Mix with marinade. Add in chicken wings and marinade for 2 hours.
4. Mix chicken wings with cornstarch. Deep fry chicken wings until done. Place on top of Chinese lettuce. Serve.

### 做法：

1. 雞翼洗淨。雞翼飛水後沖淨，抹乾。
2. 唐生菜洗淨，用凍開水沖洗，墊於碟上。
3. 香茅、乾蔥及蒜頭切碎，與醃料拌勻，放入雞翼醃 2 小時。
4. 生粉與雞翼拌勻，放入油中以半煎炸方法將雞翼煎熟，放在唐生菜上即成。