



### **Bat Wings**- Martha Stewart- Serves 8 to 10

#### **INGREDIENTS**

1 cup soy sauce  
1/4 cup plus 2 tablespoons oyster sauce  
1/4 cup light-brown sugar  
1/4 cup black bean sauce  
1 teaspoon black paste food coloring  
20 large whole chicken wings with tips

#### **DIRECTIONS**

In a medium bowl, whisk together soy sauce, oyster sauce, sugar, black bean sauce, and food coloring. Set 1/3 cup soy sauce mixture aside.

Place chicken wings in a large resealable plastic bag and pour remaining soy sauce mixture over wings; seal bag. Turn bag until wings are well coated. Refrigerate, and let marinate for at least 2 hours and up to overnight, turning chicken wings every 30 minutes to coat.

Preheat oven to 375 degrees. Line 2 baking sheets with parchment paper or a nonstick baking mat; set aside.

Remove wings from marinade, shaking off any excess; discard marinade. Place them in an even layer on prepared baking sheets, arranging them so that wings are extended. Bake until juices run clear, 20 to 25 minutes, brushing with reserved soy sauce mixture every 10 minutes. Remove from oven and brush with any remaining soy sauce mixture. Let cool slightly on a wire rack before serving.

