

Teriyaki Chicken Wings

Multi-Pot Method

Ingredients

- ¾ cup soy sauce
- ¾ cup brown sugar
- ½ cup apple cider vinegar
- 2 tbl minced garlic
- 2 tbl minced ginger
- 1 tsp ground pepper
- 2 tbl cornstarch
- 2 tbl cold water
- 2lbs chicken wings
- 1 tsp sesame seeds (regular or black, or both)
- 3 tbl chopped onion tops (green and white)

Preparation

Stir brown sugar, soy sauce, cider vinegar, ginger, garlic and pepper in the multi-pot steel pot until sugar dissolves. Add wings and toss to coat.

Lock lid, close steam vent and select poultry setting. Cook on high pressure for 10 minutes. When finished cooking, quick release vent and move wings to plate and keep warm leaving sauce behind.

Whisk cornstarch and water to a slurry than add to cooking pot, set pot to sauté and stir until desired sauce consistency is reached. Pour thickened sauce over wings and serve remaining sauce on the side for dipping