



Wings Wrapped with BBQ Bacon

16 portions



Ingredients

Clean chicken wings	10 pcs	BBQ Sauce	
Knorr Rostip	10 gr	Knorr Barbeque Sauce	200 gr
Knorr Paste Italian Herbs	50 gr	Garlic, chopped	80 gr
Knorr Oyster Sauce	20 gr	Water	1000 ml
		Sugar	80 gr
Smoked beef	250 gr	Tomato sauce	500 gr
		Knorr Chicken Powder	15 gr
		Cornstarch sufficiently, mix with water	
		Oil	30 ml

Cooking Methods

Preparing the Chicken

1. Stir the washed chicken wings with all the ingredients above.
2. Store in refrigerator overnight.

Preparing the BBQ Sauce

1. Heat the oil and saute the chopped garlic.
2. Add tomato sauce, Knorr Barbeque Sauce, and sugar.
3. Add water and Knorr Chicken Powder, then mix well.
4. Heat, put the cornstarch, heat until thickened.

Cooking the Wings Wrapped

1. Wrap the seasoned chicken wings with smoked beef.
2. Bake until chicken wings become cooked.
3. Put into barbecue sauce and boil for 2-3 minutes.
4. Ready to serve.