

## Chinese-Style Oyster Sauce Wings

These **Chinese-style oyster sauce wings** are savory, slightly sweet, and packed with umami flavor. The combination of **oyster sauce, soy sauce, and garlic** creates a rich, sticky glaze that makes these wings absolutely irresistible! Make my [crispy chicken wings](#) and sauce them up!

### Ingredients

Makes 8-12 wingetts

For the Sauce:

- 1/3 cup oyster sauce
- 1 tbsp soy sauce
- 1 tbsp dark soy sauce
- 1 tbsp hoisin sauce (optional, for extra depth)
- 1/4 cup honey or white sugar
- 1/4 tsp granulated garlic
- 1/2 tsp ginger powder (or fresh grated ginger)
- Toasted sesame seeds for garnish (optional)

For Cooking:

- Add all the ingredients to a small saucepan
  - Bring to a boil whisking constantly
  - Reduce heat to simmer and whisk often until sauce thickens (15-20 minutes)
  - Add cooked [chicken wings](#) to saucepan and coat liberally
  - Sprinkle toasted sesame seeds over wings and serve immediately
- 👉 If sauce is too salty for your preference, adding more honey or sugar will help balance the flavors.

💡 Want to make a Stickier Sauce?

Cooking the sauce in a fry pan allows for faster evaporation, leading to a thicker consistency. Plus, tossing the wings in the reduced sauce helps them soak up all that flavor. Cook sauce on medium heat in fry pan mixing constantly until it thickens (5-8 minutes) then lower heat to medium low. Add cooked wings tossing frequently for an additional 4-5 minutes.