

Soy Sauce Chicken Drumsticks

Ingredients

Chicken Drumsticks : 8 pieces

Cooking Oil : As required

Light Brown Sugar (or white sugar): 2 tablespoons

Dark Soy Sauce : 2 tablespoons

Fish Sauce : 3 tablespoons

Soy Sauce : 3 tablespoons

Yellow Onion : 2 whole, peeled & coarsely chopped

Water : 1 cup

Methods of Preparation

1. Heat a wok or deep pot on medium heat.
2. Add roughly 2 tablespoons of cooking oil into the wok / pot.
3. Once oil is slightly heated, place the chicken into the wok.
4. Saute the onion till soft, about 2 to 3 minutes.
5. Add in the chicken drumsticks followed by light brown sugar (or white sugar), fish sauce, dark soy sauce and soy sauce.
6. Stir well to coat the chicken with the sauce about 5 minutes.
7. Add in 1 cup of water into the wok and close the lid.
8. Stir occasionally and cook for 20 to 30 minutes till the sauce has reduced by 80% and slightly thicken.
9. Serve warm with rice.