

# Curry glazed chicken

12 chicken wings (discard wing tips)  
3 T. shoyu  
1 tsp. sugar  
1 tsp. sherry  
1 piece ginger, cut  $\frac{1}{2}$  in thick and crushed (or ginger powder)

Combine shoyu, sugar sherry and ginger and marinate chicken for one hour.

Curry sauce:

2 T. melted butter  
1 C. honey  
 $\frac{1}{4}$  C. prepared mustard  
1 tsp. salt  
1 tsp. curry powder  
Toasted sesame seeds to taste

Combine all except sesame seeds and heat in a small saucepan. Set aside.

Batter:

$\frac{1}{2}$  C. flour  
1 tsp. salt  
 $\frac{1}{4}$  C. cornstarch  
1 tsp. baking powder  
1 egg, beaten  
 $\frac{3}{4}$  C. water

Combine all ingredients. Dip the marinated chicken in batter. Fry until lightly browned. Dip wings in the curry sauce then roll in sesame seeds.