

Shoyu Chicken (miso style)

5 lbs. Chicken wings

marinade:

1 c. miso

1 c. sugar

1 c. shoyu

1 c. beer

2 Tbsp. Fresh ginger, minced

1 Tbsp. Garlic, minced

In a large pot, place chicken wings and water to cover. Bring to a boil, reduce heat, then simmer 10 minutes until done. Drain.

Combine marinade ingredients and marinate wings. Grill until just brownish.