Honey Garlic Chicken Wings

Ingredients

2 1/2 lb Chicken Wings
1 Shallot (finely minced)
3 Star Anise
1 Ginger (1-inch piece, sliced)
1 T Honey
1/2 c Warm Water
1 T Vegetable Oil
1 1/2 T Cornstarch
2 T Soy Sauce
1 T Dark Soy Sauce
1 T Rice Wine
1 t Sugar
1/4 t Salt
4 clv Garlic

Instructions

1.Marinate the chicken wings with soy sauce, dark soy sauce, rice wine, sugar, and salt for 20 minutes.
2.In instant pot press SautÃ© button and click the adjust button to go to SautÃ© More function. Wait until the indicator says HOT. This prevents the chicken wings from sticking to the pot.
3.Add vegetable oil into the pot. Ensure to coat the oil over the whole bottom of the pot. Add the marinated chicken wings in the pot, set marinade aside. Brown the chicken wings for roughly 30 seconds on each side. Flip a few times as you brown them as the soy sauce and sugar can be burnt easily. Remove and set aside.
4.Press cancel button, then press sautÃ© button again. Add minced shallot, star anise, and sliced

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ginger, then stir for roughly a minute. Add the minced garlic and stir until fragrant (roughly 30 seconds).
5.Mix honey with warm water, then add it into the pot and deglaze the bottom of the pot with a wooden spoon.
6.Place all the chicken wings with all the meat juice and the leftover marinade in the pot. Close lid and pressure cook at High Pressure for 5 minutes, then turn off the heat and fully natural release (roughly 10 minutes). Open the lid carefully.
7.Remove all the chicken wings from the pot and set aside. Press sautÃ© button. Mix cornstarch with 1 tablespoon of cold water. Keep mixing and add it into the honey soy sauce one third at a

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time until desired thickness.
8.Turn off the heat and add the chicken wings back into the pot. Coat well with the honey soy sauce and serve immediately!