



## Hawaii-Style Shoyu Chicken Drumsticks

### INGREDIENTS

- |                             |                                  |
|-----------------------------|----------------------------------|
| 1 cup of soy sauce          | 2 cloves of garlic, minced       |
| ½ cup of water              | 1 pinch of red pepper flakes     |
| ½ cup of brown sugar        | 1 ½ pounds of chicken drumsticks |
| ¼ cup of honey              | 2 tablespoons of cold water      |
| 2 tablespoons Mirin         | 1 tablespoon corn starch         |
| 1 teaspoon of ground ginger |                                  |

### METHOD

Combine soy sauce, 1/2 cup water, brown sugar, honey, mirin, ginger, garlic, and red pepper flakes in a large bowl to make the sauce.

#### Step 2

Place drumsticks into the Instant Pot and pour sauce on top. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 15 minutes. Allow 10 to 15 minutes for pressure to build.

#### Step 3

Release pressure using the natural-release method according to manufacturer's instructions, 10 to 20 minutes. Remove drumsticks and set aside.

#### Step 4

Switch to sauté function and bring sauce to a boil. Mix 2 tablespoons cold water and cornstarch in a small bowl to make a thick slurry. Quickly stir mixture into the sauce and continue stirring until sauce has thickened to your preferred consistency. Serve drumsticks with sauce.