

Basic Chicken Wings



Here's what you'll need

Tools

- Oven or deep fryer
- 1 baking sheet with tinfoil (for oven method)
- Pan or tray with paper towel (for deep fryer method)
- 2 mixing bowls
- tongs
- food safe gloves

Ingredients

- 20 split chicken wings
- 1 cup all purpose flour
- 2 tbs coarse black pepper
- 2 tbs kosher salt

Here's what you do:

First thing is first pre-heat your oven to 400f/205c or if you are using a deep fryer pre-heat to 375f / 190c



Ok lets get started. Start by putting on your gloves, best to be safe when handling raw chicken, salmonella is a total party pooper, get it? Poo... anyways. Place the wings in one of the mixing bowls and season with a table spoon of the salt & pepper.

In the other bowl put the flour and the rest of the S & P.

Now thoroughly coat the wings in the flour.

Deep fryer method:

Make sure the fryer is to temperature usually there's a light that will turn off when the fryer is ready. Pull up and latch the basket.



Shake off excess flour and place in basket. Don't over crowd. Placing too many in at once will cause rapid decrease in temp and the wings will just kind of absorb the oil and become little chicken sponges of yucky blah!... lower the basket into the oil, set a timer if you using this batch with sauce 10 minutes will do, but if you want to eat these guys as is leave them in for 15 minutes.

Oven method:

Make sure the oven is to temperature. Line baking sheet with foil. Shake off excess flour and place evenly on baking sheet. Don't over crowd.

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set a timer if you using this batch with sauce 45 minutes will do, but if you want to eat these guys as is leave them in for 55 minutes.

Fantastic you've made plain salt & Pepper chicken wings. These can be eaten as is or we can coat them in the following delicious sauce.