

# Fried Chicken Wings

- chicken wings
- a dry spice rub (at least salt and pepper, but maybe cinnamon chiles and/or sugar or other spices) or a marinade (maybe buttermilk, salt and sugar; maybe water, lemon juice, salt and sugar; maybe white wine, shanxi vinegar, salt, white sugar, MSG and water)
- oil for frying
- breading (flour and sugar, or for crispier wings potato starch and an instant flour like Wondra)
- flavoring (see below)

Rinse the chicken wings. Remove the wing tips, and discard or put aside for other uses (making stock, feeding cats).

Divide the wings at the joint.

Rinse the wings, and pat dry. Toss with a dry spice rub, or put in a marinade for 1-5 hours.

Heat the oil to 340 degrees Fahrenheit.

Before the wings are deep frying, prepare the sauce you want to use for flavor, and heat it/them:

Place the breading in a bag, and then put the wings in the bag. Shake, to coat the wings thoroughly.

Deep fry the wings in the heated oil for 5-7 minutes.

- Buffalo: Hot pepper sauce combined with softened butter and salt
- Mustard: Some Dijon mustard, combined with honey, coarse ground black pepper, salt and sesame seeds
- Peanut Butter and Lime: minced chilis, garlic and/or onion browned in sesame oil, with peanut butter, white balsamic vinegar, white sugar, lime juice, salt, pepper and enough water to keep from drying out
- [Barbecue Sauce](#) <sup>[1]</sup>

Remove the wings from the oil, and drain quickly. Toss with the sauce so that they get all gooey, or serve the sauces on the side.

Serve immediately.

Preparation time: 20 minutes

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