

Spicy Fried Chicken Wings

Perfect for fried , air fried , oven baked or on the grill !

Great for summer bbq and dinner !

Chicken marinade:

1. 2 pounds chicken wings or wingettes
2. 1/4 cup dark soy sauce , 1/4 cup oyster sauce ,
3. 1 tablespoons garlic powder, 2 teaspoon cayenne , 1 teaspoon salt and black pepper .
4. 1 heaping tablespoon yellow mustard.
5. 1 egg

Flour mix : mix together

1. 1.5 cup all purpose flour
2. 2 tablespoons corn starch
3. 1 teaspoon salt

Spicy sauce :

1. 2-3 tablespoons butter
2. 2-3 tablespoons hot oil from frying
3. 2 teaspoons cayenne or spicy chili powder
4. 2 teaspoons paprika
5. 1 teaspoon salt and pepper

1. Dry off the chicken with paper napkin well. The dryer the chicken the crispier it will be.
2. Add all the chicken marinade ingredients and mix well. Set aside.
3. Mix the ingredients for the sauce.
4. Add flour , salt and corn starch to a bowl. dredge the chicken and press in the flour mix and coat well.
5. Add oil to a pan and fry the chicken on medium low heat so that chicken cooks all the way through for 8-10 minutes at least. Fry until you get a nice brown coat.
6. Put chicken out in a wire rack to crisp up. Do not make the sauce until chicken is completely cool and dry otherwise the coating will be moist. We want crispy chicken.
7. In a sauce pan add the butter and hot oil from the fry pan (it has a lot of flavor)
8. Warm and melt the butter then add the oil. Turn off the heat.
9. Add the spices and stir. If you keep the heat on it will burn the spices so no heat.
10. Add in the wings and coat.
11. Serve with ranch dressing !