

Chicken Wings (Deep fry)

DREDGE:

1/2 CUP ALL-PURPOSE FLOUR

CHRIS'S SPECIAL SEASONING PAGE: 140

1 STICK BUTTER (ROOM TEMP)

Do not wash wings. Cut wings with Kitchen Shears!
Pre-heat Fryer 250 degrees for first fry!

Step 1: Sprinkle wings well with Chris's Special Seasoning on page: 138. Lather your hands in butter and rub all over wings. Dredge wings very lightly. **DO NOT** press them into flour! Shake off excess so it does not make a mess in fryer!

Step 2: Drop wings into 250-degree fryer! Fry for 8 minutes. Bring up wings-let sit! Now put fryer on 375!

Step 3: Once preheated drop wings in fryer for 10 minutes! I prefer to put wings directly in favorite wing sauce and serve immediately with homemade ranch dressing!

Place on a wire rack and into a 250 oven if reserving to serve!

Note: Wings can be frozen after Step 2-First fry. This will enable you to eat great wings on another day without a lot of prep.