

## Juneteenth Recipe

½ lb whole chicken wings. Washed in cold water. Dried with paper towel or air dried

Chicken seasoning

1 ½ Tbsp paprika

1 Tbsp kosher salt

1 Tbsp. fresh ground pepper

2 Tsp onion powder

2 Tsp garlic powder

2 Tsp ground cumin

1 Tsp dried oregano

1 Tsp dried thyme

1 Tsp rosemary

Mix well. If making larger batch you can store in air tight container for up to 2 months.

Place wings in a non-reactive bowl. Sprinkle seasoning blend over chicken and toss gently until all chicken is evenly coated.

Cover container and refrigerate for at least 3 hours and up to 24 hours

Chicken dredge

1 cup AP Flour (sifted)

¼ cup corn starch or arrow root

1 Tbsp. baking powder

½ Tsp ground turmeric

1 Tsp kosher salt

1 Tsp fresh ground pepper

Place ingredients in a paper bag or container with a tight sealing lid

Shake in container vigorously for about 10 seconds

Heat frying oil to 325 degrees F.

Good options for oil are soybean, canola or peanut. They have high burn temperatures and won't degrade in quality rapidly.

Remove chicken from the refrigerator.

Add chicken to the brown bag or container containing your dredge.

Close or seal bag. Shake and toss the chicken vigorously for 10 seconds. Repeat the tossing and shaking once more.

Remove chicken from the bag. Place the chicken upright on a baking cooling rack. Allow the chicken to rest for 5-10 minutes. This technique will help the breader coating to set up and adhere to the chicken.

Now place chicken in your frying oil. Be careful not to crowd the pan or fryer. The chicken pieces need room to "breathe". Cook the chicken for 9-10 minutes. Then turn chicken and cook for 5-6 minutes longer.

Using a set of tongs, remove a wing and check the internal temperature of the chicken with a calibrated meat thermometer. The internal temperature should read no less than 165 degrees.

Once the desired temperature is reached remove the chicken from the oil. Place the chicken on a clean baking rack or a platter lined with paper towels. Allow the chicken to rest for 2 minutes. This will allow the juices to redistribute in the chicken keeping your chicken tender and juicy.

You are now ready to enjoy some crisp, tender and savory chicken wings! Indulge