

## SALT & PEPPER CHICKEN WINGS



### Ingredients:

#### FOR THE CHICKEN

2 2/3 cups all purpose Flour

4 tbsp Cornstarch

2 2/3 cups Water

40 Chicken Wings, separated tips discarded and dried off

Vegetable oil for frying

#### FOR SEASONING

2 heads Garlic minced

4 tbsp Olive oil

2 bunches Scallions finely minced

2 tsp Pepper-Salt: (2 parts black Pepper, 1 part white Pepper, 1 part Salt, and 1 part MSG)

### Directions:

Heat 2" of oil in large pot or pots to 350 degrees

Combine flour, cornstarch, and water into slurry with no lumps, pat wings dry, coat wings in slurry and place into hot oil.

#### **THE WINGS WILL BE FRIED TWICE!**

Do not crowd, use two pots if necessary, cook in small batches.

Cook for 4-8 minutes till light golden, remove from oil and drain on paper towels.

When all wings have been fried and drained, fry wings for a second time, again working in small batches for up to 8 minutes till golden and crunchy.

In a skillet heat olive oil and add minced garlic and cook for a minute or so till garlic is fragrant and soft, not browned, lower heat and add scallions cook for another minute.

Turn off heat put fried wings into skillet and toss with garlic mixture and sprinkle with pepper salt.