

HONG KONG STYLE SALT & PEPPER CHICKEN WINGS

Kevin



Recipe by Kevin Kimura

Level: Easy

Makes 16-20 pieces

INGREDIENTS

16-20 party chicken wings

Seasoning

½ tsp salt

½ tsp black pepper

½ tsp sugar

1 tsp five spice seasoning

½ tsp garlic powder

¼ tsp msg (optional)

Coating

¼ cup corn starch

1 tsp black pepper

¼ tsp salt

Garnish

2 stalks green onion (chopped)

1 jalapeño (½ sliced, ½ chopped)

½ tsp black pepper

¼ tsp salt

¼ tsp msg (optional)

DIRECTIONS

Step 1

Fill a deep pot ½ way with vegetable oil. Bring to 350 degrees F over medium heat.

Step 2

While oil is heating, mix together the seasonings and season all sides of chicken.

Step 3

In a shallow bowl, mix together the ingredients for the coating.

Step 4

Chop green onions. Then roughly chop ½ of the jalapeño. Do whole slices of the other ½ of the jalapeño for a variety of texture.

Step 5

When oil is at 350 degrees F, lightly coat seasoned chicken with the cornstarch mixture.

Don't let the chicken sit for too long or the moisture from the chicken will absorb the cornstarch and it won't be as crispy.

Drop chicken into hot oil and cook for 7 minutes or until chicken is cooked through.

Work in batches depending on how many wings you have so you do not overcrowd the pot.

Step 6

Remove from oil and immediately toss with green onions and jalapeños. Toss with more salt, pepper and msg to your own taste.

Serve and enjoy!

