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Recipe Title: Sizzling Sassy Wings

Recipe Ingredients:

- Chicken wings sectioned in two pieces
- 1 gallon Buttermilk with 4 tablespoons salt
- Seasoning:
- 4 cups Cornstarch
- 1/2 cup Kosher salt
- 1/2 cup Paprika
- 1/2 cup Garlic powder
- 1/2 cup Ground black pepper
- 1/2 cup Onion powder
- 3 tablespoons Cumin powder
- 3 tablespoons Ginger powder
- 3 tablespoons Coriander powder
- 1 teaspoon Cayenne pepper
- Honey dressing:
- 1 cup Honey
- 2 Garlic cloves crushed
- 1 teaspoon salt

- Ranch dressing, Blue cheese dressing or hot sauce on the side
- Oil for frying

Recipe Instructions:

1. In a large bowl or gallon sized bucket add 1 gallon of buttermilk and 4 tablespoons of salt and mix.
2. To the buttermilk mixture add the chicken wings (sectioned into two pieces) and let soak for 2-3 hours
3. Prepare the fryer, letting it heat up to 375 degrees Fahrenheit, after the chicken has been soaking for about an hour and a half to 2 hours.
4. On the side, in a medium bowl, prepare the spice mixture by combining 4 cups cornstarch with 1/2 cup Kosher salt, 1/2 cup Paprika, 1/2 cup Garlic powder, 1/2 cup Ground black pepper, 1/2 cup Onion powder, 3 tablespoons Cumin powder, 3 tablespoons Ginger powder, 3 tablespoons Coriander powder, and 1 teaspoon Cayenne pepper. Mix until evenly combined.
5. In a small bowl prepare the honey glaze by adding 1 teaspoon of salt and 2 crushed cloves of garlic to 1 cup of honey.
6. When the chicken is done, soaking take the wings and drain the buttermilk shaking off any excess milk.
7. Toss the chicken wings in the spice mixture making sure the wings are evenly coated shaking off any excess.
8. Drop 5 to 6 wings into the fryer (depending on the size of the fryer) for 5 to 8 minutes until crispy.
9. Take the wings out of the fryer and place on a baking rack for 1-2 minutes to let excess

oil drain off.

10. While the wings are still hot take a basting brush dip into the honey sauce and brush a thin layer onto the wings.

11. Use leftover honey sauce as a dip alongside ranch dressing, blue cheese dressing, or hot sauce.

12. Serve and enjoy!