

Fried Chicken Wings & Drumsticks Published: July 11, 2020, by Ivan

Brining fried chicken provides tenderness and flavor all the way down to the bone.

BRINING INGREDIENTS (Makes 8 pieces)

- 8 Chicken Wings and/or Drumettes
- 1 Container for brining
- 2½ cup Water
- 1/2 Tbsp Sugar
- 1/2 Tbsp Salt

SEASONING INGREDIENTS

- 1/2 tsp Paprika
- 1/2 tsp Salt
- 1/8 tsp Black Pepper
- 1/4 tsp Ground Cumin
- 1/2 tsp Garlic Powder

FRYING INGREDIENTS

- 1 Egg (scrambled with 1 cup water)
- 2 cups All-Purpose Flour
- Canola Oil for frying

INSTRUCTIONS

1. Use 8 pieces of thawed chicken wings and drumettes and a clear container that can hold the chicken and brining fluid. The brining fluid recipe is 2½ cups of water, 1/2 Tbsp sugar, and 1/2 Tbsp salt. Mix enough brining fluid to completely cover the chicken. The measurements of sugar and salt are all in ratio with the amount of water. Brine the chicken in the coldest part of the refrigerator for at least 12 hours. The brine in this recipe is good after 16 hours. Great after 24 hours and can hold for 30-48 hours.
2. After the brining is completed then move the chicken to a wire rack to drain. You can also pat the chicken dry with a paper towel. The chicken must be dry so the batter will stick.
3. In a bowl, scrambled one egg with a cup of water and a pinch of salt and pepper. In another bowl, add 2 cups All-Purpose Flour. Have a plate ready with a rack to hold the floured chicken. In a small bowl, add the following seasoning. Add 1/2 tsp paprika, 1/2 tsp salt, 1/8 tsp black pepper, 1/4 tsp ground cumin, and 1/2 tsp garlic powder. You can use garlic salt can be used, but you will have to reduce the salt in the recipe.
4. Use one hand to do the wet egg application and the other hand for the dry flour application. Use one hand to dip the dry-seasoned chicken into the flour. Shake off the excess flour, then dip the chicken into the egg mixture with the other hand. Now return the chicken to the flour for a final coating of flour. Shake off the excess flour and place the chicken on a wire rack. The wire rack maintains those little lumps of batter that would disappear if you laid the chicken on a plate without a rack. Allow the floured chicken to rest for at least five minutes before frying so the batter can set on the chicken.
5. Use a thick, deep, metal frying vessel like a cast iron pot or a Dutch oven. Deep fry the chicken in enough oil to cover the chicken. Heat the oil to 300-325° F before adding the chicken. Use a frying thermometer to measure the oil temperature. Fry the chicken with like items to control frying time. That is, fry the drumsticks together and the wings separately. Or add the drumsticks, then wait at least four minutes before adding the wings. Suspend the chicken in the hot oil with long metal tongs for a minute, so the batter has a chance to form those desired fluffy fried chicken flakes. Otherwise, the chicken will sink and stick to the bottom of the fryer. Release the fried chicken into the hot oil away from you and move on to the next piece. Do not overcrowd the fryer with chicken. Fry the chicken for 25-30 minutes or until done, and turn the chicken halfway through the frying. Check the chicken for a proper internal temperature of 160°F with a cooking thermometer. The meat and juices inside, including juices from the bone, should be clear and not pink. Allow the cooked chicken to drain and cool on a wire rack. Keep the chicken warm until serving.

Plating: Serve piping hot on top of waffles with maple syrup or as an appetizer with your favorite beverage.

Thanks for stopping by. I hope you enjoy your own Fried Chicken Wings and Drumsticks. Remember to share your recipes. Until next time. Adios