

Crispy Fried Chicken Wings: Better Than Takeout

Fried Chicken Wings ??



OVEN
350°F

TIME
10 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

6 cups canola oil, for deep frying
1.5-2 lbs chicken wings, drumettes and flats separated (about 12 pieces)
¾ tsp kosher salt, divided
¾ cup all-purpose flour
1 tsp paprika (sweet or smoked)
¾ tsp garlic powder
... tsp onion powder
... tsp black pepper, plus more to taste
1/8 tsp cayenne pepper

DIRECTIONS

1. Heat the Oil: Pour 6 cups canola oil into a large Dutch oven or heavy-bottomed pot. Heat over medium-high to 350°F.
2. Meanwhile, prepare a wire rack over a rimmed baking sheet, or line a baking sheet with paper towels for draining.
3. Season the Wings: Pat the chicken wings dry with paper towels. Season with ¾ tsp kosher salt and a few cracks of black pepper.
4. Make the Seasoned Coating: In a large bowl, whisk together:
5. ¾ cup flour
6. 1 tsp paprika
7. ¾ tsp garlic powder
8. ... tsp onion powder
9. ... tsp black pepper
10. 1/8 tsp cayenne pepper
11. Remaining ... tsp kosher salt
12. Toss wings in the flour mixture until well-coated on all sides.
13. Fry the Wings: When oil reaches 350°F, fry the wings in 2-3 batches to avoid crowding.
14. Fry each batch for 6-8 minutes, or until:
15. Deep golden brown
16. Internal temp is at least 165°F
17. Use a slotted spoon to transfer wings to the prepared rack or towels. Let rest for 5 minutes before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-fried-chicken-wings-better-than-takeout/>