

## Crispy Salt and Pepper Chicken Wings - A Takeout Favorite at Home

Salt and Pepper Chicken Wings - Crispy, Savory, and Irresistible



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Marinade:

- 2 lbs chicken wings
- 1 inch ginger, minced
- 3 cloves garlic, minced
- $\frac{3}{4}$  cup Shaoxing wine (or dry sherry)
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper

For Frying:

- 1 cup potato starch (or cornstarch)
- 2 cups canola oil

For the Topping Stir-Fry:

- $\frac{1}{2}$  tablespoon unsalted butter
- 3 red chilies, sliced
- 3 stalks scallions, chopped
- 1 clove garlic, minced

Step-by-Step Instructions:

1. Marinate the Chicken Wings:
2. Prepare for Frying:
3. Fry the Chicken Wings:
4. Prepare the Topping Stir-Fry:
5. Combine and Serve:

Tips for Success:

Marination Time: Allowing the wings to marinate for at least 30 minutes enhances the flavor. For even better results, marinate overnight.

Oil Temperature: Maintaining the oil at 350°F

(175°C) ensures the wings cook evenly and achieve a crispy texture.

**Batch Frying:** Fry the wings in batches to prevent overcrowding, which can lower the oil temperature and result in soggy wings.

**Aromatic Topping:** The combination of garlic, chilies, and scallions adds a burst of flavor and color to the dish. Adjust the amount of chilies to your heat preference.

**Serving Suggestions & Pairings:**

**Storage & Reheating:**

**Storage:** Place any leftover wings in an airtight container and refrigerate for up to 3 days.

**Reheating:** To maintain crispiness, reheat the wings in an oven at 350°F (175°C) for 10-15 minutes or until heated through.

**More Recipes You'll Love:**

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**Final Thoughts:**

## DIRECTIONS

- 1. Marinate the Chicken Wings:** Pat the chicken wings dry with paper towels. In a large bowl, combine the minced ginger, minced garlic, Shaoxing wine, salt, and black pepper. Add the chicken wings and mix well to ensure they are evenly coated. Cover and marinate in the refrigerator for at least 30 minutes.
- 2. Prepare for Frying:** Heat the canola oil in a deep skillet or wok over medium-high heat until it reaches 350°F (175°C). While the oil is heating, place the potato starch in a shallow dish. Dredge each marinated chicken wing in the potato starch, ensuring an even coating.
- 3. Fry the Chicken Wings:** Carefully add the coated chicken wings to the hot oil in batches, avoiding overcrowding the pan. Fry each batch for about 7 minutes on each side, or until golden brown and crispy. Use a slotted spoon to transfer the fried wings to a paper towel-lined plate to drain excess oil.
- 4. Prepare the Topping Stir-Fry:** In a separate pan, melt the unsalted butter over medium heat. Add the sliced red chilies, chopped scallions, and minced garlic. Stir-fry for 1-2 minutes until fragrant.
- 5. Combine and Serve:** Add the fried chicken wings to the pan with the stir-fried aromatics. Toss well to ensure the wings are evenly coated with the flavorful mixture. Serve immediately while hot and crispy.
- 6. Tips for Success: Marination Time:** Allowing the wings to marinate for at least 30 minutes enhances the flavor. For even better results, marinate overnight.
- 7. Oil : Temperature:** Maintaining the oil at 350°F (175°C) ensures the wings cook evenly and achieve a

crispy texture.

8. **Batch : Frying:** Fry the wings in batches to prevent overcrowding, which can lower the oil temperature and result in soggy wings.
9. **Aromatic : Topping:** The combination of garlic, chilies, and scallions adds a burst of flavor and color to the dish. Adjust the amount of chilies to your heat preference.
10. **Serving Suggestions & Pairings:** These Salt and Pepper Chicken Wings are versatile and can be served as an appetizer, snack, or main course. Pair them with steamed jasmine rice, a fresh salad, or your favorite dipping sauce. For a complete meal, consider serving alongside These Sheet Pan Quesadillas or This Mexican Chicken and Rice Casserole.
11. **Storage & Reheating:** **Storage:** Place any leftover wings in an airtight container and refrigerate for up to 3 days.
12. **Reheating:** To maintain crispiness, reheat the wings in an oven at 350°F (175°C) for 10-15 minutes or until heated through.
13. **More Recipes You'll Love:** These Easy Cheesy Chicken Sliders with Marinara Garlic Butter
14. **This :** Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort
15. **These :** Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners
16. **Final Thoughts:** These Salt and Pepper Chicken Wings are a delightful blend of crispy texture and bold flavors. Whether you're hosting a party, preparing a family meal, or simply craving a savory snack, this recipe is sure to impress. Give it a try, and don't forget to share your experience in the comments below!

## TIPS FOR SUCCESS

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For even better results, marinate overnight.

**Oil Temperature :** Maintaining the oil at 350°F (175°C) ensures the wings cook evenly and achieve a crispy texture.

**Batch Frying :** Fry the wings in batches to prevent overcrowding, which can lower the oil temperature and result in soggy wings.

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

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