

Extra Crispy Buttermilk Fried Chicken Wings

Best Crispy Fried Chicken Wings

OVEN
350°F

TIME
25 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

2.2 lbs chicken wings
1 ... teaspoons salt
1 teaspoon garlic powder
1 teaspoon paprika
‰ teaspoon black pepper
‰ teaspoon onion powder
‰ teaspoon cayenne pepper (optional)
1 cup all-purpose flour
‰ cup cornstarch
1 cup buttermilk (or plain yogurt mixed with water)
Vegetable oil for frying

DIRECTIONS

- 1.** Season the Wings: Pat chicken wings completely dry. Season with salt, garlic powder, paprika, black pepper, onion powder, and cayenne.
- 2.** Prepare the Coating: In one bowl, combine flour and cornstarch. In another bowl, pour the buttermilk.
- 3.** Dredge: Dip each wing into buttermilk, then coat thoroughly in the flour mixture. Shake off excess coating.
- 4.** Heat the Oil: Heat vegetable oil in a deep pot or skillet to 350°F (175°C).
- 5.** Fry: Fry wings in batches for 8-10 minutes until golden brown and crispy. The internal temperature should reach 165°F (74°C).
- 6.** Drain & Serve: Drain on paper towels. Serve hot with your favorite dipping sauce or toss in buffalo sauce.

SWAPS & NOTES

& Swaps Cornstarch: Essential for extra crispiness.
Buttermilk: Adds flavor and helps the coating stick.

If you don't have it, mix yogurt with a little water.
Cayenne: Adjust to your heat preference.

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

Original recipe: <https://chefmaniac.com/extra-crispy-buttermilk-fried-chicken-wings/>