

WEDGES, HOT DIPPING SAUCE & BUFFALO FRIED CHICKEN WINGS



Serving: 4

Prep Time:

INGREDIENTS

- 500 g chicken wings cut at the joint and tips trimmed
- 1/2-teaspoon garlic powder

- 1/2-teaspoon onion powder
- 1/2-teaspoon cumin
- 1/2-teaspoon chili powder
- 1/4-teaspoon cayenne pepper
- 1-teaspoon salt
- 1-tablespoon olive oil
- 1/2-cup panko breadcrumbs
- 1/2-cup plain dry breadcrumbs
- 1 Eggs
- 1/2-cup mayonnaise
- 3 Sriracha Sauce
- Juice of 1 lime
- 1-teaspoon vinegar
- 1/2-teaspoon salt

INSTRUCTIONS

1. Rinse and pat dry the chicken wings
2. In a bowl combine garlic powder, onion powder, cumin, chilli powder, cayenne pepper, salt and olive oil in a bowl.
3. Sprinkle over the chicken wings and toss to coat completely. Cover and refrigerate for at least 1 hour.
4. After the wings have marinated, preheat oven to 200c.
5. Mix panko and dry breadcrumbs in a bowl. Dip wings into the egg mixture and then into breadcrumbs and coat completely.
6. Deep fry till golden brown and cooked through.
7. While chicken wings are frying, combine mayonnaise, sriracha, limejuice, vinegar and salt. Transfer to a bowl. Serve with crispy red skin potato wedges.

Foodie Fact:

Buffalo wings get their name from their place of the invention: Buffalo, New York.