

Pete's Locally Infamous Chicken Wings

I usually prepare about 100 of these beauty's when hosting a party but you could always cut the amount down. I will cut the recipe in half for this purpose.

You will need:

Approx. 50 chicken wings (fresh only, i like straight up wingette's but choice is yours)

Marinate in 1 litre buttermilk and half a bottle of hot sauce (i use Frank's chili lime, not only Kevin's secret) for 8 - 24 hrs.

For dredge mix together:

3 cups Rice Flour

1 x 150 gram package of tempura batter

1 1/2 tbsp fresh ground pepper

2 - 3 tbsp chili/lime seasoning (or your choice of spices)

Then deep fry (I use a turkey deep fryer and do 50 wings in one shot) for approx 6 - 8 mins until browned but not quite fully cooked.

Transfer to glass baking dish and cover with your sauce of choice (make your own or pick your favorite kind) bake at 350 for 25 - 30 minutes, turn oven up to 375 and stir wings in sauce, cook for 10 mins then stir again then cook again for a final 5 - 10 minutes.

These suckers will be hot so let them cool for a few minutes before eating the best stickity ickity chicken wings you have ever had.