



AF - Asian Chicken Wings

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Categories: Appetizers

Servings: 4

Description: Super good Asian style chicken wings.

Source: : It is important that the cooking basket be completely full. If not, there is a chance the chicken, or any product, will not be cooked on both sides.

Preparation Time: 20 minutes

Suggested Wine: Dos Equis Amber Beer

Start to Finish Time: 1 hour 10 minutes

Ingredients

2 lbs Chicken Wings, tips removed

1/2 c Shoyu Soy Sauce

2 T Sesame Oil

2 t Chinese Five Spice

2 t Garlic Powder

2 t Onion Powder

6 ozs Lager Beer

1 c All-Purpose Flour

1/4 c Panco

2 T Corn Starch

Celtic Sea Salt to taste
fresh ground Tellicherry

Pepper, to taste

Directions

1) Wash and pat dry all chicken parts. Set aside.

2) In a large mixing bowl, combine the Shoyu, sesame oil, Chinese five spice, garlic powder, onion powder and lager beer. Mix well.

3) Place in a large ziplock bag and add chicken wings. Marinate for 24 hours refrigerated turning to coat several times.

4) In a mixing bowl, combine the corn flour, Panco and cornstarch.

3) Dip each piece of chicken in the flour mixture and place on the basket of the Air Fryer. Fill the basket but do not crowd. Spray each piece of chicken with cooking spray.

4) Cook at 400 degrees for 10 minutes. Check the chicken and turn. Spray again. Cook for another 10 minutes. Use your favorite sauce for dipping.

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