

HARISSA GARLIC WINGS

INGREDIENTS

2 pounds Chicken Wings (separated or whole)
 2 teaspoons garlic powder
 1 teaspoon white pepper
 3 teaspoons salt (divided)
 1 teaspoon adobo all-purpose seasoning or any all-purpose type seasoning
 ½ cup self-rising flour
 ½ cup cornstarch
 ½ cup cold water
 1 egg white
 1 stick unsalted butter
 Zest and juice of 1 lemon
 2 tablespoons fresh garlic, minced
 1-2 tablespoons harissa paste (more if you prefer more spice)
 2 tablespoons fresh parsley, minced
 ¾ cup fresh shredded Parmesan
 Oil for frying (canola, vegetable, or peanut)

SPECIAL EQUIPMENT

Heavy-bottomed pan for frying (Dutch oven)
 Meat Thermometer

GAMEPLAN

1. Place the wings in a mixing bowl, then add in garlic powder, white pepper, adobo, and one teaspoon of the salt. Mix until well combined. In a separate bowl, combine the flour, cornstarch, water, egg white, and one teaspoon of salt. Whisk until you have a thin batter. Pour the batter over the wings, then toss to combine the wings with the batter. Cover and refrigerate for 10-20 mins.
2. While the wings are in the refrigerator, now is the time to set up your pot for frying and make your sauce.
3. In a saucepan over low heat, add the butter, harissa, garlic, lemon zest, juice, and one teaspoon of salt. Allow the butter to melt slowly. Stir the ingredients together as needed. Once butter is melted, keep the sauce warm until ready to use. It's key not to let the butter begin to simmer.
4. In a heavy-bottomed pot, such as a Dutch oven, add about 2 inches of your preferred frying oil. Over medium heat, bring the oil to a temperature of 330°F to 350°F. Once the oil is at the right temperature, you can begin adding wings one at a time. Fry the wings in batches to avoid crowding the pot. Fry wings for 5 minutes. Remove wings to a drain rack, and repeat with the remaining wings. Once all wings have been fried, increase the setting to medium-high to high until the oil reaches a temperature of 375°F. Working in batches again, fry the wings a second time until they are golden brown and the internal temperature reaches 160°F. This can take 5-6 minutes.
5. Finally, once wings are fried the second time, add them to a large bowl. Pour over warm harissa butter mixture, followed by parsley and the Parmesan cheese. Toss to combine wings with the sauce. Serve immediately



**PAIR WITH
BOTA BOX
SAUVIGNON BLANC**



**PAIR WITH
BOTA BOX CHARDONNAY**