

Old Fashioned Crispy Fried Chicken Wings

Yield: 10 min
Total Time: 270 min

Recipe from: <https://www.recipeschoose.com/recipes/crispy-fried-chicken-wings-recipe-pakistani>

Ingredients:

- 4 cups cold water
- 1 tablespoon salt
- 2 tablespoons sugar
- 1 pound chicken wings
- 3/4 cup all-purpose flour
- 1/4 cup cornstarch
- 1 1/2 teaspoons poultry seasoning
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon salt
- 2 1/2 cups corn oil for frying

Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 35 milligrams
4. Fat: 63 grams
5. Protein: 9 grams
6. SaturatedFat: 6 grams
7. Sodium: 860 milligrams
8. Sugar: 3 grams

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