

CHICKEN WINGS

Ingredients:

3-5 lbs. Thawed and Dry Wings

Cooking Oil

King Kooker[®] Cajun Seasoning

Fry pan, aluminum pot or fry basket



Heat the cooking oil to 325°F. Coat the wings with King Kooker[®] Cajun Seasoning. Place some of the wings carefully into the heated cooking oil. Cook until the wings float and appear done. Remove the batch from the grease carefully with a skimmer long enough to keep hands away from hot oil. Check a wing for doneness. If done, add a few more wings to cook the next batch. Always monitor the temperature of the oil to keep it at 325°F.

After removing the wings from the oil, dip them into your favorite sauce.