

How to make chicken wings? 🤔 We got you! Crispy air fryer wings so good, they'll think you're a Super Bowl MVP (even if you're not!) Saucy Saturday 4

1

00:00:00,000 --> 00:00:05,400

Hi and welcome back to saucy Saturday here at FoodFAQ my favorite day of the week.

2

00:00:05,400 --> 00:00:07,760

Is it I kind of love these episodes.

3

00:00:07,760 --> 00:00:18,160

Yeah they're fun I think the more instructional than our other podcasts are the podcast is I think it's kind of like more funny.

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00:00:18,160 --> 00:00:19,960

More fun anywhere.

5

00:00:19,960 --> 00:00:21,560

Yeah but.

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00:00:21,560 --> 00:00:25,520

The fucking hysterical is we find each other funny.

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00:00:25,520 --> 00:00:26,800

That's how it matters.

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00:00:26,800 --> 00:00:30,680

Yeah we're like our own best audience.

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00:00:30,680 --> 00:00:31,680

Amen.

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00:00:31,680 --> 00:00:40,080

But I like it because I think we get to a little bit more in depth into one type of recipe and I think it's a lot of fun to be able to do that.

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00:00:40,080 --> 00:00:52,520

And this being super bowl themed if you didn't catch our last episode we give you two amazing recipes that you can catch so don't lose out on listening to last Thursday's episode.

12

00:00:52,520 --> 00:00:55,840

But today we're going to go into one era because dubs.

13

00:00:55,840 --> 00:00:59,920

What did you dub it the turkey well it's well.

14

00:00:59,920 --> 00:01:02,320

Wings it is like.

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00:01:02,320 --> 00:01:14,800

My no it is like the turkey to your Thanksgiving thank you which is now you say it which is wings yes wings you're right it's your so insightful.

16

00:01:14,800 --> 00:01:20,200

It's that's the show stopper for your super bowl party because that's what it's going to fill people up.

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00:01:20,200 --> 00:01:34,120

That's the stuff that they're going to remember the most I mean they're wrong the other recipes are going to remember to but the wings that's the stuff that you bring out and they're so good and and I will say.

18

00:01:34,120 --> 00:01:36,600

Chicken is a little pricey right now.

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00:01:36,600 --> 00:01:39,120

But it's worth it.

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00:01:39,120 --> 00:01:43,040

I agree and there's so we're going to talk about two different ways to do this.

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00:01:43,040 --> 00:01:44,000

Yes.

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00:01:44,000 --> 00:01:59,120

You can go in the more in depth route which of course starts the air fryer the air fryer so what did you do when you bought your wings okay so about the raw wings right I mean like even the mother get like chop up to separate the flat from the drumstick.

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00:01:59,120 --> 00:02:04,800

Well you are a flat man or you a drumstick man I'm a drumstick I'm a flat.

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00:02:04,800 --> 00:02:06,240

I'm a drumstick person.

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00:02:06,240 --> 00:02:12,360

I mean you're never going to fight I love that I lose over wings right what other things to fight about.

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00:02:12,360 --> 00:02:23,440

Yeah and now that other little third piece that no one eats by the way I save that in the freezer and I put it with my other chicken carcasses and I will make a delicious broth.

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00:02:23,440 --> 00:02:28,120

It's not out of that later stock out of that later it's called a wing tip yo.

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00:02:28,120 --> 00:02:37,760

Yeah oh thank you okay welcome welcome thank you so okay so I went ahead and I did by the wings I actually got like four pounds of wings for like \$16.

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00:02:37,760 --> 00:02:39,000

Oh that's the better at all.

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00:02:39,000 --> 00:02:40,120

It really was not bad.

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00:02:40,120 --> 00:02:51,000

So the price has gone down but if I bought four pounds for about \$16 and so what I did is I just took the wings put them in a bowl and I sold them.

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00:02:51,000 --> 00:02:57,400

Pepper them a little bit of garlic powder on it and I put some paprika on there because I want some color.

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00:02:57,400 --> 00:03:01,480

Mm hmm and salt makes up salt.

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00:03:01,480 --> 00:03:04,680

I mentioned that if you're I don't know if I I can ever shit Eric.

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00:03:04,680 --> 00:03:10,760

I'm in tension to me and literally you're not because you asked her to put salt on it and I literally just said salt.

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00:03:10,760 --> 00:03:11,280

Shut up.

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00:03:11,280 --> 00:03:11,760

Go ahead.

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00:03:11,760 --> 00:03:13,720

Okay let's go over it again.

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00:03:13,720 --> 00:03:17,000

If people are losing like Mariela salt pepper a little bit of garlic powder.

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00:03:17,000 --> 00:03:20,440

A little bit of onion powder and paprika because I just want some color.

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00:03:20,440 --> 00:03:33,000

I did not do a smoke paprika you can but I just said it for a little bit of color and I went ahead and I put it in my air fryer at about 400 degrees for about 35 minutes.

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00:03:33,000 --> 00:03:35,640

Did you turn them in like in the process?

43

00:03:35,640 --> 00:03:38,600

I actually did not because I forgot them.

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00:03:38,600 --> 00:03:46,200

Okay I totally forgot and so okay so this goes how crispy do you want your wings?

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00:03:46,200 --> 00:03:46,840

Right.

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00:03:46,840 --> 00:03:48,520

Okay I like I'm pretty crispy.

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00:03:48,520 --> 00:03:49,400

Too me too.

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00:03:49,400 --> 00:03:52,520

So 35 40 minutes I like I'm pretty crispy.

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00:03:52,520 --> 00:03:55,560

I actually did two batches.

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00:03:55,560 --> 00:03:59,240

I did one of the air fryer and then one of the oven because I wanted to see the difference.

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00:03:59,240 --> 00:04:07,960

They came out okay other ones are still great but the air fryer was gave you oh I'm oh Mariela wait yeah I want to see one ingredient olive oil.

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00:04:07,960 --> 00:04:14,040

Yes olive oil because I want to attach the spices to the wing but baking soda.

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00:04:14,040 --> 00:04:16,120

Oh I've heard of this so tell me about this.

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00:04:16,120 --> 00:04:19,080

Yes and so I mix the baking soda in with that but look at good amount.

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00:04:19,080 --> 00:04:28,920

Like you could put it and so olive oil your spices baking soda mix it together and then I lined of course I lined my air fryer with aluminum foil.

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00:04:28,920 --> 00:04:29,960

Yeah please.

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00:04:29,960 --> 00:04:40,680

Yeah it was going to destroy it and then I put it in to bake in the air fryer and what it did is is it formed like a little crust around it and it made it really crispy.

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00:04:40,680 --> 00:04:41,320

Yeah.

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00:04:41,320 --> 00:04:43,720

It was so good.

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00:04:43,720 --> 00:04:49,720

So I took the wings when they were done 35 40 minutes again depending on how crispy like I don't like gelatinous wings.

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00:04:49,720 --> 00:04:50,520

No.

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00:04:50,520 --> 00:04:50,920

No.

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00:04:50,920 --> 00:04:52,120

Disgusting.

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00:04:52,120 --> 00:04:52,920

Yeah.

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00:04:52,920 --> 00:05:03,880

So when they were done maybe like five minutes before they were done just like similar to one of the recipes because what I wanted to do is with my sliders and my wings I want to keep the recipe very similar.

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00:05:03,880 --> 00:05:06,920

So you do not have to go out and purchase a bunch of stuff.

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00:05:06,920 --> 00:05:07,720

Makes sense.

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00:05:07,720 --> 00:05:21,240

But a quarter stick of butter in a pan let it melt but about two or three heaping teaspoons of garlic let it melt in there and then I poured it over the wings and then took a lot of Parmesan cheese.

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00:05:21,240 --> 00:05:23,240

Not the ones in the green container.

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00:05:23,240 --> 00:05:24,040

We know.

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00:05:24,040 --> 00:05:25,240

Okay.

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00:05:25,240 --> 00:05:28,040

Throw it all in there and I did a lot of Parmesan cheese.

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00:05:28,040 --> 00:05:29,240

Throw it all in there.

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00:05:29,240 --> 00:05:30,440

Mixed it up.

75

00:05:30,440 --> 00:05:31,240

Coat it.

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00:05:31,240 --> 00:05:34,440

And it just like all melted together.

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00:05:34,440 --> 00:05:35,640

It is delicious.

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00:05:35,640 --> 00:05:40,040

And the wings are crispy and they just had this wonderful buttery taste.

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00:05:40,040 --> 00:05:42,040

And you didn't fry them again?

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00:05:42,040 --> 00:05:42,840

Nope.

81

00:05:42,840 --> 00:05:43,240

Yeah.

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00:05:43,240 --> 00:05:44,440

And in front again.

83

00:05:44,440 --> 00:05:45,240

You did.

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00:05:45,240 --> 00:05:51,240

They were great and then put them on a platter to serve them and they just disappeared.

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00:05:51,240 --> 00:05:53,240

They were so good.

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00:05:53,240 --> 00:05:54,440

Did you don't come in something?

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00:05:54,440 --> 00:05:55,240

You didn't need to.

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00:05:55,240 --> 00:05:56,040

Yes.

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00:05:56,040 --> 00:06:01,240

Because when you take them out of the bowl and you put them on a plate you then pour the remainder of that sauce over it.

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00:06:01,240 --> 00:06:04,040

It was so good.

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00:06:04,040 --> 00:06:05,640

And you could plate up a little bit.

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00:06:05,640 --> 00:06:08,440

If you want to maybe squeeze some lemon on it you could squeeze some lemon on it.

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00:06:08,440 --> 00:06:09,640

That would actually be really good.

94

00:06:09,640 --> 00:06:10,440

Mm-hmm.

95

00:06:10,440 --> 00:06:12,440

Uh, if you want to throw like parsley flakes on it.

96

00:06:12,440 --> 00:06:15,240

If you want to throw hot pepper flakes on it.

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00:06:15,240 --> 00:06:17,240

If you want to throw some basil on it you can do that as well.

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00:06:17,240 --> 00:06:19,240

You're gonna hate me but I'm gonna say something.

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00:06:19,240 --> 00:06:20,440

What?

100

00:06:20,440 --> 00:06:22,440

I almost want to put like the ranch powder on it.

101

00:06:22,440 --> 00:06:24,440

I fuck you.

102

00:06:24,440 --> 00:06:26,440

That just sounds so fucking good to me.

103

00:06:26,440 --> 00:06:27,640

I don't know what.

104

00:06:27,640 --> 00:06:28,840

You're fired from food.

105

00:06:28,840 --> 00:06:29,640

I fake you.

106

00:06:29,640 --> 00:06:31,240

But I know.

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00:06:31,240 --> 00:06:32,440

I love ranch powder.

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00:06:32,440 --> 00:06:33,240

That should have gone.

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00:06:33,240 --> 00:06:34,040

I love ranch powder too.

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00:06:34,040 --> 00:06:35,640

But there's no place for ranch powder here.

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00:06:35,640 --> 00:06:37,640

One, you're gonna get a lot of saltiness from the parmesan.

112

00:06:37,640 --> 00:06:38,440

Mm-hmm.

113

00:06:38,440 --> 00:06:38,840

Okay.

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00:06:38,840 --> 00:06:40,840

You're gonna already salt your wings and stuff like that.

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00:06:40,840 --> 00:06:44,840

I mean, I guess you could, I guess you can go that method instead of...

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00:06:44,840 --> 00:06:48,440

Because I think it's, I, when I, when I seasoned it, of course we seasoned everything.

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00:06:48,440 --> 00:06:48,840

Yeah.

118

00:06:48,840 --> 00:06:53,240

But when I seasoned it, I just seasoned it enough that I knew I was gonna put like a butter garlic

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00:06:53,240 --> 00:06:54,040

sauce on this.

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00:06:54,040 --> 00:06:54,440

Right.

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00:06:54,440 --> 00:06:55,240

Makes sense.

122

00:06:55,240 --> 00:06:57,240

So you don't want to like overkill.

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00:06:57,240 --> 00:07:04,200

My, if, if I think if you were going to do like a ranch wing, I think go ahead, put all

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00:07:04,200 --> 00:07:10,040

of oil on it, judgment ranch and go ahead and do the same thing with the baking soda.

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00:07:10,040 --> 00:07:10,040

Mm-hmm.

126

00:07:10,040 --> 00:07:12,040

And, and it's baking soda, not baking powder.

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00:07:12,040 --> 00:07:12,840

Right.

128

00:07:12,840 --> 00:07:15,840

And I think you could probably just almost leave it at that.

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00:07:15,840 --> 00:07:20,840

If you wanted to make a sauce over it, do the same thing with the butter, put some ranch seasoning

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00:07:20,840 --> 00:07:22,440

in it and pour it over.

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00:07:22,440 --> 00:07:27,040

I think if you want to do something like that, only because that ranch is gonna be very

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00:07:27,040 --> 00:07:30,040

prevalent and I think it's gonna block the other flavors.

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00:07:30,040 --> 00:07:31,040

Right.

134

00:07:31,040 --> 00:07:32,040

And another thing is...

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00:07:32,040 --> 00:07:34,040

I don't think you're ranching the bad idea.

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00:07:34,040 --> 00:07:35,640

That might be a good, really good.

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00:07:35,640 --> 00:07:36,640

Right.

138

00:07:36,640 --> 00:07:37,640

I think it could work too.

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00:07:37,640 --> 00:07:40,640

But I guess my point is, I have two things to say.

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00:07:40,640 --> 00:07:43,640

You can really season this with anything that you have.

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00:07:43,640 --> 00:07:44,640

Mm-hmm.

142

00:07:44,640 --> 00:07:49,840

Because wings are, they love like any flavor you attach to a wing will stick and it, and

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00:07:49,840 --> 00:07:52,640

it'll be right on that little crunchy layer that you might into.

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00:07:52,640 --> 00:07:53,640

Yes.

145

00:07:53,640 --> 00:07:54,640

So you can't go wrong, really.

146

00:07:54,640 --> 00:07:55,640

You really can't go wrong.

147

00:07:55,640 --> 00:08:01,040

Another thing I want to add is don't bother marinating your chicken wings.

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00:08:01,040 --> 00:08:04,640

First of all, marinating meat is pretty useless.

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00:08:04,640 --> 00:08:06,440

It doesn't really do a lot.

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00:08:06,440 --> 00:08:09,840

Number two, unless you do it with salt, salt does help.

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00:08:09,840 --> 00:08:10,840

Correct.

152

00:08:10,840 --> 00:08:11,840

Never get in.

153

00:08:11,840 --> 00:08:14,040

Other than that, you're wasting your time.

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00:08:14,040 --> 00:08:18,440

Another thing I want to say is wings also don't take on flavor too well, only what's

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00:08:18,440 --> 00:08:19,440

on top.

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00:08:19,440 --> 00:08:20,440

Correct.

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00:08:20,440 --> 00:08:21,440

You know?

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00:08:21,440 --> 00:08:22,440

So don't worry too much about these.

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00:08:22,440 --> 00:08:26,040

All you have to do really is just season them lightly and put them in that air fryer.

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00:08:26,040 --> 00:08:28,760

And the air fryer will work the magic for you.

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00:08:28,760 --> 00:08:32,000

It is not hard or intimidating because I remember when I first started making wings at

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00:08:32,000 --> 00:08:34,160

home, I was like, "Oh shit, look at me, I'm a boss.

163

00:08:34,160 --> 00:08:35,840

Making wings at home, but it's really easy."

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00:08:35,840 --> 00:08:36,840

Yeah.

165

00:08:36,840 --> 00:08:38,840

I think one thing I really want to put in here.

166

00:08:38,840 --> 00:08:39,840

Yeah.

167

00:08:39,840 --> 00:08:40,840

It needs to be wings.

168

00:08:40,840 --> 00:08:41,840

It needs to be a bone and wing.

169

00:08:41,840 --> 00:08:42,840

Oh yeah.

170

00:08:42,840 --> 00:08:43,840

Because wings are fatty.

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00:08:43,840 --> 00:08:44,840

I don't know.

172

00:08:44,840 --> 00:08:48,240

And you're cooking something at a high temperature that long.

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00:08:48,240 --> 00:08:49,240

It needs to be fatty.

174

00:08:49,240 --> 00:08:50,440

I hate eating meats with bone.

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00:08:50,440 --> 00:08:51,440

I really do.

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00:08:51,440 --> 00:08:52,440

Yeah.

177

00:08:52,440 --> 00:08:56,640

Prefer wings over essentially chicken tenders is what a bone this wing is.

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00:08:56,640 --> 00:08:57,640

Yeah.

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00:08:57,640 --> 00:09:00,720

And it's going to absorb a lot more flavor.

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00:09:00,720 --> 00:09:01,720

Leave the skin on.

181

00:09:01,720 --> 00:09:02,720

Don't you skin them?

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00:09:02,720 --> 00:09:03,720

No, you can't.

183

00:09:03,720 --> 00:09:04,720

No.

184

00:09:04,720 --> 00:09:05,720

No.

185

00:09:05,720 --> 00:09:06,720

Right.

186

00:09:06,720 --> 00:09:10,520

You're going to end up with a really poorly hard drum.

187

00:09:10,520 --> 00:09:11,520

He's beat.

188

00:09:11,520 --> 00:09:14,160

You know, like, cool cookies like a chicken leg anymore.

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00:09:14,160 --> 00:09:15,680

Have you ever tried to eat a chicken leg recently?

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00:09:15,680 --> 00:09:16,680

They're fucking gross.

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00:09:16,680 --> 00:09:17,680

No, I don't eat chicken legs.

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00:09:17,680 --> 00:09:21,280

They have tendons and shit and I want to eat this.

193

00:09:21,280 --> 00:09:22,760

It's like a booby trap.

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00:09:22,760 --> 00:09:23,760

It's a landmine.

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00:09:23,760 --> 00:09:29,040

I can't stand them and I've tried because they're so cheap, but they're all in tents and

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00:09:29,040 --> 00:09:30,520

purposes useless.

197

00:09:30,520 --> 00:09:31,520

Useless.

198

00:09:31,520 --> 00:09:34,000

I wish I could plies are pretty cheap too.

199

00:09:34,000 --> 00:09:35,000

Eyes are fine.

200

00:09:35,000 --> 00:09:39,080

Like I find thyser are palatable if you make them with barbecue sauce like I can deal or

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00:09:39,080 --> 00:09:44,000

I can make them with in a soup, a soup there on par when it comes to making soup.

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00:09:44,000 --> 00:09:47,040

A thigh is amazing, but a chicken leg.

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00:09:47,040 --> 00:09:51,640

I just feel like who the fucking chicken leg unless you put on a barbecue maybe right.

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00:09:51,640 --> 00:09:52,760

I don't think so.

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00:09:52,760 --> 00:09:56,600

I digress because nobody, but when I hear talk about that, we're talking about the wing.

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00:09:56,600 --> 00:09:58,120

The wing is king.

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00:09:58,120 --> 00:10:00,960

And then I made something too, but mine was a little bit different.

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00:10:00,960 --> 00:10:06,200

They don't have time or desire to disembowel a chicken wing.

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00:10:06,200 --> 00:10:10,560

It could it into all its pieces and all its parts, which is not it's not an easy job to do

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00:10:10,560 --> 00:10:11,560

to cleave them.

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00:10:11,560 --> 00:10:12,560

It's not easy.

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00:10:12,560 --> 00:10:13,560

Say you do this, right?

213

00:10:13,560 --> 00:10:19,360

My supermarket, public's sells chicken wings that are fried.

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00:10:19,360 --> 00:10:21,200

They don't have a coating on them.

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00:10:21,200 --> 00:10:24,360

They're just like fried wings and you can just buy them.

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00:10:24,360 --> 00:10:26,600

They're delicious on their own, but this is what I did.

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00:10:26,600 --> 00:10:29,920

I made a sticky Asian glaze.

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00:10:29,920 --> 00:10:36,040

And I made this by combining about a teaspoon of vegetable oil, some salt and pepper, ginger,

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00:10:36,040 --> 00:10:41,960

which I always buy the ginger that is pureed and frozen cubes.

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00:10:41,960 --> 00:10:46,440

I find it to be the most accessible and easy thing to do with ginger if you like to use

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00:10:46,440 --> 00:10:47,840

it on a whim.

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00:10:47,840 --> 00:10:50,920

A little bit about two teaspoons of honey.

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00:10:50,920 --> 00:10:57,880

I did four tablespoons of brown sugar, five tablespoons of soy sauce.

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00:10:57,880 --> 00:11:01,200

And then I chopped up two cloves of garlic.

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00:11:01,200 --> 00:11:02,200

Well I don't actually chop it.

226

00:11:02,200 --> 00:11:04,480

I use my microplane and I grate it.

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00:11:04,480 --> 00:11:07,560

A microplane is a really good tool to have.

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00:11:07,560 --> 00:11:10,360

You know, because like I use it for ginger, I use it for garlic.

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00:11:10,360 --> 00:11:11,720

Sometimes I use it for onion.

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00:11:11,720 --> 00:11:16,600

It's kind of good for alliums and like those like power punch things that you just mentioned.

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00:11:16,600 --> 00:11:19,720

So it's a worthy tool to invest in and they're not too expensive.

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00:11:19,720 --> 00:11:24,000

Anyway, you put all that shit together in a small pot and you wait for it to bubble and

233

00:11:24,000 --> 00:11:25,000

sizzle.

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00:11:25,000 --> 00:11:27,320

You boil it for at least two to three minutes and then you set it aside.

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00:11:27,320 --> 00:11:31,560

I made mine the day after because that was the one I bought the chicken wings I was exhausted.

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00:11:31,560 --> 00:11:32,960

So I did it the day after.

237

00:11:32,960 --> 00:11:34,280

I got them out of the fridge.

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00:11:34,280 --> 00:11:37,560

I set them in my air fryer on aluminum foil.

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00:11:37,560 --> 00:11:39,920

Guys, anything you're doing the oven, put it on aluminum foil.

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00:11:39,920 --> 00:11:41,600

Don't heat yourself into the pan.

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00:11:41,600 --> 00:11:42,600

You have the air fryer.

242

00:11:42,600 --> 00:11:45,040

I can't even cream one pan if I don't have to.

243

00:11:45,040 --> 00:11:46,040

Don't you bake?

244

00:11:46,040 --> 00:11:49,360

Use parchment paper because it's so much easier to just take it all off.

245

00:11:49,360 --> 00:11:52,520

You just all you got to do is like wash it down really quick and you're not saying you're

246

00:11:52,520 --> 00:11:55,400

scrubbing and scouring your pots of pans.

247

00:11:55,400 --> 00:11:57,720

Yeah, future you will thank past you.

248

00:11:57,720 --> 00:12:01,280

You guys are going to be buds if you do this with everything you make.

249

00:12:01,280 --> 00:12:03,320

But I went ahead and I heated up the wings.

250

00:12:03,320 --> 00:12:08,160

I want to say it was like 375 for five minutes and then they were nice and crackly when you

251

00:12:08,160 --> 00:12:12,640

put wings in the air fryer like if you buy them and you from the store or from anywhere and

252

00:12:12,640 --> 00:12:15,240

you put them in the air fryer to reheat them.

253

00:12:15,240 --> 00:12:16,240

It's just like pizza.

254

00:12:16,240 --> 00:12:20,000

It's almost better than when you actually bought the food fresh.

255

00:12:20,000 --> 00:12:21,000

I did that.

256

00:12:21,000 --> 00:12:26,200

Then I put the wings inside a big bowl.

257

00:12:26,200 --> 00:12:31,520

I poured this sauce over it and I just tossed the wings nice and nice and cute all over them

258

00:12:31,520 --> 00:12:36,400

and then I put them back into the air fryer and I baked them again for about 4 minutes.

259

00:12:36,400 --> 00:12:37,400

Holy shit.

260

00:12:37,400 --> 00:12:42,160

It was fucking delicious because they get sticky and they get the little crispy edges a

261

00:12:42,160 --> 00:12:46,000

little bit because you know the soy sauce and the honey burn a little bit.

262

00:12:46,000 --> 00:12:49,640

Oh my god, they're so freaking good.

263

00:12:49,640 --> 00:12:51,640

This is an easy thing you can do.

264

00:12:51,640 --> 00:12:52,640

Super simple.

265

00:12:52,640 --> 00:12:57,520

You can go to the store bought wing and make the sauce and add a little bit of liuge but

266

00:12:57,520 --> 00:12:59,000

you didn't have to do as much work.

267

00:12:59,000 --> 00:13:03,960

I like that you bought the store bought wings because one it could save a lot of time.

268

00:13:03,960 --> 00:13:08,760

And again if you're serving a lot of people at a super party and your budget is a little

269

00:13:08,760 --> 00:13:12,560

bit more fluid then go ahead and do this.

270

00:13:12,560 --> 00:13:16,080

And I think what's great also is if let's say it's just you and your family it's going

271

00:13:16,080 --> 00:13:19,960

to be pretty cost effective in a way to just do the everybody made wings because it's just

272

00:13:19,960 --> 00:13:21,640

going to save you a lot of time.

273

00:13:21,640 --> 00:13:22,640

Absolutely.

274

00:13:22,640 --> 00:13:24,440

And so I really like that.

275

00:13:24,440 --> 00:13:31,040

I purchased the raw wings because I should not find non-battered cooked wings.

276

00:13:31,040 --> 00:13:32,040

I hate battered wings.

277

00:13:32,040 --> 00:13:33,040

Where the fuck battered the wings?

278

00:13:33,040 --> 00:13:37,680

I'm fine if it's a fried wing like that's totally fine with it but it's I I feel it's

279

00:13:37,680 --> 00:13:41,120

going to just take away from what I wanted which is that sauce and that delicious from

280

00:13:41,120 --> 00:13:42,120

it.

281

00:13:42,120 --> 00:13:45,640

So I just felt like I'm totally good with a fried chicken wing but I just I just felt

282

00:13:45,640 --> 00:13:46,640

it would take away from it.

283

00:13:46,640 --> 00:13:47,640

Totally.

284

00:13:47,640 --> 00:13:51,160

And so I could not find anything that was fried that was not battered.

285

00:13:51,160 --> 00:13:54,760

And so I figured as you do the pre-cooked one it was better if I do the uncooked one.

286

00:13:54,760 --> 00:13:55,760

Yeah.

287

00:13:55,760 --> 00:13:59,480

And again I tried both and in the air fryer it won't hand down.

288

00:13:59,480 --> 00:14:00,480

Absolutely.

289

00:14:00,480 --> 00:14:04,000

And you can make air exhaust for the pre-cooked wings.

290

00:14:04,000 --> 00:14:05,000

Absolutely.

291

00:14:05,000 --> 00:14:06,000

Yeah.

292

00:14:06,000 --> 00:14:07,000

Yeah.

293

00:14:07,000 --> 00:14:08,000

Absolutely.

294

00:14:08,000 --> 00:14:09,680

You know just use a base butter oil whatever base you want to use and then tweak it

295

00:14:09,680 --> 00:14:10,680

from there.

296

00:14:10,680 --> 00:14:11,680

Absolutely.

297

00:14:11,680 --> 00:14:15,440

That's the idea is like you buy one thing and then you can make many different flavors

298

00:14:15,440 --> 00:14:16,880

from the one thing.

299

00:14:16,880 --> 00:14:21,480

So you're serving your guest a variety but you're not killing yourself with time and you're

300

00:14:21,480 --> 00:14:22,880

not killing your budget.

301

00:14:22,880 --> 00:14:25,680

So you use the sauce and you make the wing brand new.

302

00:14:25,680 --> 00:14:27,240

Like putting lipstick on a pig.

303

00:14:27,240 --> 00:14:28,240

Yeah.

304

00:14:28,240 --> 00:14:32,200

Or or chicken or chicken or chicken or chicken wing.

305

00:14:32,200 --> 00:14:38,400

All right you guys we hope you enjoy all of these super bowl festivities whatever they

306

00:14:38,400 --> 00:14:42,080

may be and I hope Taylor Swift wins and I don't know Taylor.

307

00:14:42,080 --> 00:14:44,560

All right you guys we hope you enjoyed the saucy Saturday.

308

00:14:44,560 --> 00:14:47,640

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309

00:14:47,640 --> 00:14:49,120

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310

00:14:49,120 --> 00:14:51,800

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311

00:14:51,800 --> 00:14:52,800

Show us what you're doing.

312

00:14:52,800 --> 00:14:53,800

Emails.

313

00:14:53,800 --> 00:14:54,800

We love seeing it.

314

00:14:54,800 --> 00:14:55,800

We love emails.

315

00:14:55,800 --> 00:14:56,800

Emails.

316

00:14:56,800 --> 00:14:57,800

We love you.

317

00:14:57,800 --> 00:14:58,800

We love you.

318

00:14:58,800 --> 00:14:59,800

Take care.


Let's keep the kitchen talk going!

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