



Best Chicken Lollipops

Jacob · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 30 mins

Description

Chicken lollipops a succulent juicy chicken treat that lives up to the name

Ingredients

- - 1 teaspoon salt - 1 teaspoon soy sauce - 1 teaspoon distilled white vinegar - 1 teaspoon chopped garlic - 1 teaspoon finely chopped green chile peppers - ½ teaspoon chili powder - 1 drop red food coloring - 10 chicken wings - 4 tablespoons cornstarch - 2 quarts canola oil for frying
- or as needed

Instructions

1. Whisk salt
2. soy sauce
3. vinegar
4. garlic
5. green chiles
6. chili powder
7. and red food coloring together in a large bowl until even in color. Push meat down to one end on each chicken wing; add wings to marinade and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for at least 30 minutes. Heat oil in a deep fryer or large saucepan to 375 degrees F (190 degrees C). Remove wings from marinade and shake off excess; mix cornstarch with marinade in the bowl to make a batter. Dip wings in the batter to coat. Lower wings carefully into the hot oil working in batches if needed; fry until cooked through and crispy
8. about 10 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Transfer to a paper towel-lined plate to drain. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The amount will vary depending on cooking time and temperature
9. ingredient density
10. and specific type of oil used.