Fried Turkey Wings

Savannah · 30/09/2024

Prep Time

4 hrs

Dificult

Medium

Servings

4 hrs 30 mins

Description

These fried turkey wings with plenty of seasoning are a tasty way to enjoy turkey at Thanksgiving

Ingredients

- - 2 turkey wings
- cut apart at joints and wing tips discarded - 1 tablespoon seasoned salt - 1 teaspoon seafood seasoning (such as Old Bay) - 1 teaspoon cayenne pepper - 2 teaspoons garlic powder - 4 quarts canola oil for deep frying

Instructions

1. Season turkey wing pieces on all sides with seasoned salt
2. seafood seasoning
3. cayenne pepper
4. and garlic powder. Transfer into a resealable plastic bag; seal bag and marinate in the refrigerator for 4 hours to overnight. Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Cook turkey wings in hot oil for 15 minutes; turn wings over and continue cooking until the meat is no longer pink at the bone
5. 10 to 15 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
6. ingredient density
7. and the specific type of oil used.