

BBQ Wings

BARBEQUE WINGS



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Marinated, fried and coated with sauce, these moist treats make a great appetizer or a meal!

What you need:

- 12 chicken wings
- 1 cup of your favorite barbeque sauce
- 2 cloves of crushed garlic
- 1 teaspoon brown sugar
- 1 teaspoon lemon pepper
- $\frac{1}{2}$ cup flour
- 1 teaspoon garlic salt
- $\frac{1}{2}$ teaspoon garlic powder
- Oil for frying

How to Do it:

Mix the barbeque sauce with the garlic, brown sugar and lemon pepper. Place chicken in a glass dish and pour marinade over it to cover. Cover the dish and refrigerate for 2-3 hours.

Mix the flour with the garlic salt and garlic powder. Dredge the wings in the flour.



Heat oil in a small, deep pan to about 350 degrees. Fry each wing until browned on all sides. Place on a baking dish with a rack and bake in a preheated, 350 degree oven, for about 20 minutes, until the chicken has no pink left.

Coat lightly with more barbeque sauce. Serve hot!



Makes 12 appetizers

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