

NAKED FROZEN CHICKEN WINGS

F EASY

Last Modified: 02/15/2023

PREP: N/A
COOK: 20 Min
AIR FRYER

AIR FRYER

PREPARATION	
CAUTION	The brand of Air Fryer you own, the physical size of the Wings, whether the Wings are Breaded or not, The number of Wings being Fried at once ALL combine to determine the actual length of time the Wings need to be cooked. UNDERCOOKED POULTRY FROM TODAY'S DE-REGULATED & LAX CORPORATE CLEANLINESS PROCESSES IS <u>EXTREMELY DANGEROUS!</u>
FACTOID	Until you become familiar with your Fryer and the necessary process involved, your VERY BEST FRIEND will be your Instant-Read Thermometer. Chicken Wings MUST be cooked to an internal (Meat only) temperature of 165 Degrees Fahrenheit or 74 Degrees Celsius. . . NOTHING LESS!
CAUTION	A GENERAL RULE OF THUMB: Air Fryer Temperature set to 350 degrees F. Pre-heat the Fryer for 5 minutes. Air Fry a single layer of Wings for 10 minutes. Turn the Wings over. Air Fry for another 10 minutes Test the largest Drummette for 165 degrees F. Applying Dry Rub Spices to frozen Wings is not recommended . Most Wet Sauce Mixes are applied AFTER cooking.

NAKED FROZEN CHICKEN WINGS

