

★ **RECIPE + SHOPPING LIST** ★

# Hurricane Bay Fried Wings.

<b>YIELDS</b> 24 wings	<b>PREP</b> 8 hr 15 min	<b>COOK</b> 20 min	<b>OIL TEMP</b> 250°F / 400°F	<b>DIFFICULTY</b> Intermediate
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Wings need crispy skin and juicy meat at the same time. The fix is two fries: a low-and-slow first stage to render fat, a hot-and-fast second stage to crackle the skin. The HB-4 holds the oil mass to make the swap easy.

## INGREDIENTS

- 3 lbs split chicken wings, drumettes and flats
- 2 Tbsp baking powder, aluminum-free
- 2 tsp kosher salt
- 1 tsp black pepper
- 4 gallons peanut oil
- 1/2 cup Frank's RedHot Original
- 4 Tbsp unsalted butter
- 1 Tbsp white vinegar
- 1/2 tsp Worcestershire sauce
- To serve:

## WALMART SHOPPING LIST PINNED

- Tyson Party Wings, 2.5 lb  
*Meat freezer*
- Clabber Girl Baking Powder, 8.1 oz  
*Baking aisle*
- Morton Kosher Salt, 16 oz  
*Spice rack*
- McCormick Black Pepper, 3 oz  
*Spice rack*
- Member's Mark Peanut Oil, 35 lb  
*Sam's Club · fills the HB-4*
- Frank's RedHot Original, 12 oz  
*Condiments*
- Land O Lakes Unsalted Butter, 1 lb  
*Dairy*
- Great Value White Vinegar, 32 oz  
*Baking aisle*
- Lea & Perrins Worcestershire, 10 oz  
*Condiments*
- Celery, 1 stalk  
*Produce*
- Carrots, 1 lb  
*Produce*
- Blue cheese or ranch dressing  
*Dressings*

## METHOD

### 1. DRY THE WINGS OVERNIGHT.

Pat the wings as dry as you can get them with paper towels, then toss with the baking powder and salt. Lay them on a wire rack over a sheet pan and rest in the fridge uncovered for 8 hours or overnight. Dry skin is what makes them crisp.

### 2. FILL THE HB-4 AND BRING TO 250°F.

Pour 4 gallons of peanut oil into the Hurricane Bay HB-4. Light the burner and bring the oil to 250°F, which usually takes 10 to 12 minutes from cold. Use the front-mounted thermometer.

### 3. FIRST FRY: RENDER THE FAT.

Lower 8 to 10 wings into the basket and fry at 250°F for 8 minutes. The wings will look pale and unappetizing. That is correct. The point is to render the subcutaneous fat so the skin can crisp in the second fry.

### 4. REST THE WINGS.

Pull the basket and let the wings rest on a rack for at least 20 minutes, or refrigerate up to overnight if you are prepping ahead. They can sit while company arrives.

### 5. CRANK THE HB-4 TO 400°F.

Open the burner and bring the oil up to 400°F. The 90,000 BTU burner climbs that last 150 degrees in about 4 to 5 minutes. Watch your thermometer. Peanut oil's smoke point is 450°F so you have headroom.

### 6. SECOND FRY: GET THEM CRISPY.

Drop the wings back in for 90 seconds to 2 minutes. They should turn deep golden brown and the skin should bubble and blister. Pull them onto a paper-lined sheet pan.

### 7. BUILD THE BUFFALO SAUCE.

Melt the butter in a saucepan, whisk in the Frank's, vinegar, and Worcestershire. Keep it warm but don't let it break.

### 8. TOSS AND SERVE.

Pile the hot wings into a metal bowl, pour the sauce over, and toss until coated. Serve immediately while the skin is still crisp.

## Hurricane Bay HB-4 Notes

#### ★ OIL VOLUME

4 gallons fills the HB-4 to the recommended fry line and gives you the thermal mass to drop wings without crashing the temp.

#### ★ RECOVERY

About 90 seconds between batches at the 400°F stage. The HB-4's 90,000 BTU burner climbs back fast.

#### ★ COATING THICKNESS

No batter. Just baking powder and salt. The dry rest is doing the work.

#### ★ TARGET TEMPS

250°F first fry, 400°F second fry. Two distinct stages, not an average.

#### ★ BASKET CAPACITY

8 to 10 wings per batch. Crowding the basket drops the oil temperature and steams the skin instead of crisping it.

#### ★ OIL REUSE

Strain through a coffee filter after cooling. You can run wings 3 to 4 more times before the oil starts to taste tired.

**RECIPE INSPIRED BY:** *J. Kenji López-Alt's "Ultimate Extra-Crispy Double-Fried Confit Buffalo Wings" on Serious Eats. Adapted for the Hurricane Bay HB-4's 4-gallon outdoor capacity.*