



# Recipes



## Salt-and-Pepper Chicken Wings

SERVES 4

### INGREDIENTS

- 1½ cups cornstarch
- 1 cup water
- 3 tablespoons cooking wine
- 2 pounds chicken wings (drumettes and flats)
- Peanut oil
- 1 head garlic, peeled and minced
- Half bunch green onions, chopped
- 1 teaspoon red pepper flakes
- 2 teaspoons salt
- 1 teaspoon white pepper
- Pinch of MSG (optional)
- Sesame oil

### DIRECTIONS

Mix cornstarch, water, and cooking wine to form a batter. Dredge chicken wings in batter. Fry chicken wings in batches in enough oil to cover. Cook through about 10 to 12 minutes. Drain on paper towels. In a separate pan, heat a small amount of oil, then quickly stir-fry garlic, green onions, and red pepper flakes until fragrant. Add in cooked chicken wings and toss with salt, white pepper, MSG (if using), and a few drops of sesame oil.

Recipe courtesy Golden Chopsticks ■ Photograph by Vanessa Stump

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