YIELD: 3 SERVINGS

Salt and Pepper Wings

Salt and Pepper Wings. The simplest, easiest wing recipe ever and one of the tastiest too. Perfect with your favourite dips too!

PREP TIME

COOK TIME

5 minutes

40 minutes

ADDITIONAL TIME

1 hour

TOTAL TIME

1 hour 45 minutes



Ingredients

- 12 chicken wings (approximately 1 lb)
- 1 tsp salt
- 1 1/2 tsp black pepper, coarsely ground
- 1/4 tsp MSG (optional)

Instructions

Wash and pat dry the chicken wings before patting them dry with paper towels.

Add the wings to a Ziploc bag along with the salt. pepper and MSG if you are using it.

Seal the bag and toss the wings well so that the season ing is well distributed.

I like to leave the wings in the bag for an hour or so to let the seasoning flavour the skin well, but even a few minutes helps if you are in a rush.

Preheat oven to 425 degrees F. Line a cookie sheet with parchment paper.

Spread the wings out evenly spaced on the sheet without touching. This helps to ensure a crispy skin.

Bake for 40-45 milnutes, depending on the size of the wings you are using. Turn them every 10 to 15 minutes. Serve immediately.

Notes

I'm writing this recipe for a singe pound of chicken wings. Because it is such a simple preparation this will make the recipe easier to double, triple, quadruple or make whatever amount you need.

Nutrition Information

Yield 3

Serving Size 4 wings

Amount Per Serving

Calories 867

Total Fat 57g

Saturated Fat 17g

Trans Fat 0g

Unsaturated Fat 38g

Cholesterol 479mg

Sodium 1109mg

Carbohydrates 1g

Fiber 0g

Sugar ⁰g

Protein 81g

The nutritional information provided is automatically calculated by third party software and is meant as a guideline only. Exact accuracy is not guaranteed. For recipes where all ingredients may not be used entirely, such as those with coatings on meats, or with sauces or dressings for example, calorie & nutritional values per serving will likely be somewhat lower than indicated.

© Copyright Barry C. Parsons 2019

CUISINE: American / CATEGORY: Appetizer Recipes