# Crispy Fried Chicken Wings

## *Ingredients*

- 2 pounds chicken wings
- 2 teaspoons smoked paprika
- 1 teaspoon dried parsley
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon pepper
- 1/8 teaspoon cayenne pepper optional
- 1 1/2 cups all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking powder
- 1/2 cup oil or enough to fill an inch of the pan

## Directions

1. Pat dry the chicken wings with a paper towel.
2. Separate chicken wings flats from the drums with a knife or scissors.
3. Combine the smoked paprika, dried parsley, salt, garlic powder, onion powder, pepper, cayenne pepper, flour, cornstarch, and baking powder, and mix well.
4. Toss the wings inside the mixture to coat well and shake off any excess flour.
5. Add oil to a deep fryer or deep pot and place over medium-high heat, enough to fill at least one inch. Once the oil reaches an internal temperature of 350F, fry the wings for 8-10 minutes, or until golden and crispy on all sides.
6. Place the wings on a wired rack to drain excess oil.