Fried Chicken Wings Recipe

Ingredients

- 6 cups canola oil, for deep-frying
- 2 pounds chicken wings, drumettes and wings separated (about 12 pieces total)
- 3/4 teaspoon kosher salt, divided
- 1/2 cup all-purpose flour
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon freshly ground black pepper, plus more as needed
- 1/8 teaspoon cayenne pepper

Directions

1. Heat 6 cups canola oil in a large pot or Dutch oven to 350°F. Fit a wire rack over a rimmed baking sheet, or line the baking sheet with paper towels. Season 2 pounds chicken wings with 1/2 teaspoon of the kosher salt and a few grinds of black pepper.
2. Place 1/2 cup all-purpose flour, 1 teaspoon sweet paprika, 1/2 teaspoon garlic powder, 1/4 teaspoon onion powder, 1/4 teaspoon black pepper, 1/8 teaspoon cayenne pepper, and remaining 1/4 teaspoon kosher salt in a large bowl and whisk to combine. Add the wings and toss until each wing is well-coated.
3. When the oil is ready, fry the wings in 2 to 3 batches: Add to the oil and fry until cooked through, golden-brown, and crisp, 5 to 8 minutes. Use a spider or slotted spoon to transfer wings to the baking sheet. Let cool 5 minutes before serving.