

**Spicy Chicken wings**

Yield: 100 wings

**Ingredients:**

Chicken wings, sections 100 pieces

All-purpose flour 15 lb.

Cayenne pepper 2 teaspoons

Kosher Salt 4 teaspoons

Ground black pepper 3 teaspoons

hot sauce 1 cup

white vinegar 1 cup

ground ginger 4 teaspoons

garlic powder 4 teaspoons

onion powder 4 teaspoons

**Procedure:**

Step 1: Wash and thoroughly dry the wings.

Step 2: Mix the flour, salt, two dry peppers, and ginger in a large mixing bowl.

Step 3: Marinate with onion, garlic, hot sauce, and vinegar.

Step 3: coat the wings with the seasoned flour. Let wings remain in flour for several minutes. Remove from the flour and vigorously shake off any residual flour.

Step 5: Deep fry the wings at 275° for 8 minutes (depending on wing size) or until internal temperature of 165° is achieved.

**Cost Analysis:**

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| --- | --- | --- | --- | --- | --- |
| Ingredient: | unit | Price per case/unit | Price per pound | Cost per ounce | Cost per recipe |
| Chicken wings, sections | 100 sections |  | 0.99/lb. |  | $4.95 |
| All-purpose flour | 2 quarts | $10.00 | $0.40 | $0.03 | $0.60 |
| Cayenne pepper | 2 teaspoons | $5.00 | $5.00 | $0.31 | $0.10 |
| Kosher Salt | 1/2 teaspoons | $26.50 | $0.74 | $0.05 | $0.003 |
| Ground black pepper | 1/2 teaspoons | $45.00 | $9.00 | $0.56 | $0.05 |
| hot sauce | 1 cup | $13.65 | $1.70 | $0.11 | $0.88 |
| white vinegar | 1/2 teaspoons | $9.00 | $1.12 | $0.07 | $0.006 |
| garlic powder | 3 teaspoons | $15.25 | $3.05 | $0.19 | $0.14 |
|  |  |  |  | Total | $6.73 |