

Crispy Chicken Wings

By Jonathon Sawyer

Ingredients:

- 2 lb. wings
- 1 gallon lard
- ½ c kosher salt
- ¼ c brown sugar
- 2 tsp chili flake
- 2 T roasted jalapeno
- 2 lemons
- 4 clove garlic
- 2 T scallion

Method:

In a large bowl, combine salt, sugar and chili flake together, using your hands to thoroughly mix. Toss wings into the salt sugar cure, cover bowl and let sit in refrigerator for 24-48 hours.

Once wings have cured, place in deep roasting pan, and cover with melted lard. Place in a 300 degree oven for 2-3 hours or until wings begin to separate from bone.

While wings are cooking, place raw jalapeno peppers on 500 degree grill, or in a scorching hot cast iron pan until jalapeno skin begins to blacken and crack. Remove peppers from heat and place in a bowl. Cover in plastic wrap. Let sit for 10-15 minutes then peel burnt skin off of peppers with a damp towel. Roughly chop and set aside.

Once wings are cooked, remove from lard and lay out on cookie sheet to cool (1-2 hour). Strain lard into a medium stock pot and heat to 400 degrees. Place wings in hot fat, and cook until golden and crispy (4-5 minutes).

While waiting for wings to cook, crush garlic with a meat mallet in a medium metal or wood bowl. Add sliced scallions and chopped jalapeno. Juice lemons into the pepper/scallion mixture and combine with a spoon. Once wings are crispy, remove from fat and toss gently in bowl.

Serve!