

Fried Wing Flats Drizzled With Honey Lemon Pepper

3 lbs of wings !
1 tsp adobo !
1tsp black pepper !
1 tsp cayenne pepper !
1/2 tbsp lemon pepper !
1/2 tbsp garlic powder !
1 tsp Italian seasoning!
2 eggs!
3 cups flour!

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DIRECTIONS

Wash chicken add to a bowl
then add all seasonings above and 2 eggs mix well .
In another bowl add allpurpose flour
Dip seasoned chicken into flour mixture then fry in vegetable oil for 6 minutes per side add glaze to hit hot chicken. Serve and enjoy!

Sauce recipe!

1 stick butter
1 tsp black pepper
1 tsp lemon pepper or more to suit your taste.
1/4 cup honey
Juice of 1 lemon

Melt butter in sauce pan then
add lemon juice black pepper, lemon pepper and honey bring to

a boil then
remove from stove.

Note: melt the butter on like low heat dont let it burn .you
need to see the
yellow lemon pepper colour when you add it to the chicken
wings!