

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 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!