

## **Chicken Dippers (Game Day Snacks)**

**Prep** 40min | **Cook** 40min | **Serves** 4

### Buffalo wings

2kg chicken wings

2 C plain flour

Salt

2/3 C of hot sauce (Siracha or Franks work great or rev up the heat with some Electric Dynamite)

1t Worcestershire

1½ T white vinegar

1t Korean chilli paste

¼ t garlic powder

100g unsalted butter

Green onions finely sliced

Vegetable oil for frying

### Corn ribs

4 corn cobs quartered lengthways

4T Danny Balboa's Crustin Timberlake spice rub

### Beer-Battered Onion rings

2 large brown onions sliced into thick (2cm) rings

2 C plain flour

2t salt

2t paprika

1t garlic powder

½ t black pepper

1½ C pale ale beer (one you would be happy to drink. The better the quality the better the end result)

Vegetable oil for frying

### **Method:**

1. Start with your Buffalo wings. If you got whole wings cut them to separate into drumsticks and flats and trim off any excess fat.

Season, dust in flour and deep fry (your oil should be 350F) till golden and crispy, this usually takes around 15min. Rest on a rack (over a baking tray to catch any excess oil)

For your sauce mix together in a small saucepan: Hot sauce, Worcestershire, vinegar, chilli paste, garlic powder and butter. Let this simmer gently until everything has come together, and it has thickened slightly (5min). When ready to serve toss your wings through the hot sauce. Sprinkle with green onions.

2. While your oil is still hot chuck in your corn ribs and fry till golden, crispy, and slightly curled. This will take approx. 10min. Remove and place on a rack (over a baking tray to catch any excess oil) before tossing in a bowl to season evenly with your spice rub.
3. For your onion rings; mix in a large bowl all your dry ingredients holding in reserve ½ C of flour (1 ½ C flour, paprika, garlic, salt, pepper) before adding your beer and whisking until well combined. Let rest for 10 min.
4. Toss your onion rings in the remaining flour before dipping into batter. Shake off any excess then immediately drop them into your oil (make sure it's cranked up a little higher at 375F). Do this in batches making sure not to overcrowd the pan. Cook until golden, flipping once halfway through for a total of around 3min. Transfer to a rack and season immediately with salt. Repeat with remaining onions.
5. Serve your gameday snacks with a nice cold beer or alternatively turn them into a meal by serving with white rice.