BUFFALO WINGS WITH RANCH SAUCE

Ingredients
800 grams wings
150 ml milk
150 ml pickle water
dry mixture:
150 grams of flour (one and a half cups)
1 tablespoon of cornstarch
Teaspoon salt
Quarter of a teaspoon of white pepper
Half a teaspoon of ginger
teaspoon garlic powder
Teaspoon onion powder
Ranch sauce:
an egg
2 garlic teeth
3 tablespoons lemon juice
1 tablespoon of white vinegar
Quarter teaspoon of salt
tablespoon sour cream (or sour cream)
200 ml vegetable oil
sugar pinch
teaspoon parsley
teaspoon dill
Buffalo sauce:
125 grams butter
200 grams of liquid hot sauce (one cup)
Half a teaspoon of salt
teaspoon garlic powder
Teaspoon onion powder
teaspoon paprika
Quarter of a teaspoon of white pepper
2 tablespoons white vinegar
teaspoon brown sugar
2 tablespoons of Worcestershire sauce

Ingredients

2 tablespoons mayonnaise

Directions

To season the wings: In a bowl, put the broiler wing, then add the milk and vinegar and leave them for an hour, after which we filter them from the marinade in a colander. Dry mixture: In a bowl, put flour, cornstarch, salt, onion powder, garlic powder, white pepper, ginger, then mix all the ingredients and set them aside. To prepare the ranch sauce: In a bowl, put eggs, garlic, lemon juice, white vinegar, salt, sour labneh, sugar, vegetable oil, then mix all the ingredients well until we get a creamy texture, then add the parsley, dill brushes, then mix all the ingredients, and then put it in the refrigerator for an hour and it is ready.
To prepare the buffalo sauce: In a pot over a low heat, put the butter and leave it until it melts, then add the liquid hot sauce to the bowl, and stir a little, and then add the salt, garlic powder, onion powder, paprika, white pepper, white vinegar, brown sugar, and whisker sauce, Then we stir them well, then leave them until it boils, then we lower the mixture and add mayonnaise to it and stir until the mixture becomes firm and ready. Frying stage: We put the frying pan on a medium heat, then put each piece of chicken in the dry mixture, then put them in the frying pan and fry them for about 10 minutes, then remove them from the frying pan and place them on kitchen paper, then put them in a clean bowl and add They have a little buffalo sauce with a little sesame, and then we mix the chicken pieces with the sauce a little, and then the buffalo wings are ready.

C H E F O M A R

Bon Apetit!