



RECIPE

rhino

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Ryan's Big-Batch

Crispy Chicken Wings



Description:

These crispy chicken wings deliver the crunch and flavor of fried wings without the deep fryer. A low-temperature bake renders the fat, while a high-temperature finish creates beautifully golden, crispy skin. Whether served plain, tossed in sauce, or paired with your favorite sides, these wings are always a crowd-pleaser.



PREP TIME
15 min



COOK TIME
1 hr 10 min-
1 hr 20 min



TOTAL TIME
1 hr 25 min-
1 hr 35 min



TEMPERATURE
250°F,
then 425°F



YIELD
6-8 servings
Approximately
40 wing pieces

INGREDIENTS

- 4 pounds chicken wings, thawed and separated into drumettes and wingettes
- 5 teaspoons baking powder (not baking soda)
- ¾ teaspoon salt
- Cooking spray

RHINO TIP



For the crispiest results, leave the wings uncovered in the refrigerator for several hours or overnight before cooking. This helps dry the skin even further and promotes better browning.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the wings.

Pat the wings very dry with plenty of paper towels. Removing as much surface moisture as possible is one of the keys to achieving crispy skin. Preheat the oven to 250°F. Line baking sheets with foil and lightly coat the racks with cooking spray.

2



Season the wings.

Place the wings in a large bowl. Toss with the baking powder and salt until evenly coated. Arrange the wings on the prepared racks in a single layer and lightly spray the tops with cooking spray.

3



Bake at low temperature.

Bake the wings at 250°F for 30 minutes. This helps render the fat and begins drying the skin for maximum crispiness. If using a smoker instead of an oven, Ryan recommends cooking at a slightly higher temperature to help crisp the skin.

4



Increase the heat.

Raise the oven temperature to 425°F and continue baking for 20 minutes.

5



Flip and finish baking.

Flip the wings and continue baking for another 20-30 minutes, or until the skin is deeply golden brown and crispy.

6



Rest and serve.

Let the wings rest for 5 minutes. Serve plain, toss with sauce, or offer sauces on the side. Buffalo, barbecue, teriyaki, and Asian Zing are all great options.

TIPS & VARIATIONS

1.

Remove any sauces from the refrigerator before you start cooking so they can warm while the wings bake.



2.

Serve with celery and carrots for a classic wing-night spread.



3.

French fries or tater tots make great side dishes alongside the wings.



4.

Arrange the wings in a single layer with space between them so the hot air can circulate and crisp the skin evenly.



5.

Leftover wings reheat surprisingly well in an oven or air fryer.



Family favorites, one recipe at a time.

