

# Ac? Tavuk Kanatlar

Crispy Turkish spicy chicken wings with homemade buffalo sauce. Easy recipe with step-by-step instructions for perfect wings every time.

5 min

HAZIRLIK

25 min

PI?IRME

30 min

TOPLAM

4

PORSIYON

Medium

ZORLUK

Ac? Tavuk Kanatlar

## Malzemeler

- 1 kg chicken wings
- 1 cup sunflower oil
- 200 g butter
- 1 tbsp garlic powder

## Yap?l???

- Prepare the chicken wings**

Place 1 kg chicken wings in a large pot with enough cold water to cover by 2 inches. Add 1 tablespoon baking soda and 1 teaspoon salt to the water.
- Bring the water to a rolling boil over high heat, then reduce to medium-high and cook for 5 minutes. Drain the wings in a colander and rinse with cold water to stop the cooking.
- Pat the wings completely dry with paper towels and let them air dry on a wire rack for 10 minutes. The wings should feel dry to the touch with no moisture on the surface.
- Heat the oil**

Heat 1 cup vegetable oil in a large, heavy-bottomed pot or deep fryer to 175°C (347°F). Use a thermometer to monitor the temperature accurately.
- Fry the wings**

Carefully lower the dried wings into the hot oil in batches to avoid overcrowding. Fry for 10-12 minutes, turning occasionally, until golden brown and crispy with an internal temperature of 74°C (165°F).
- Remove the wings with a slotted spoon and transfer to a paper towel-lined plate to drain excess oil. Keep warm while preparing the sauce.
- Make the buffalo sauce**

In a small saucepan, melt 200g butter over low heat. Once melted, whisk in hot sauce gradually until smooth and well combined.
- Add garlic powder and cayenne pepper to taste, whisking constantly. Keep the sauce warm over very low heat, stirring occasionally to prevent separation.
- Coat and serve**

Transfer the hot wings to a large mixing bowl and pour the buffalo sauce over them. Toss vigorously with tongs until all wings are evenly coated with sauce.

10 Serve immediately while hot, accompanied by celery sticks and ranch or blue cheese dressing for dipping.

## puçlar?

Kanatlar? k?zartmadan önce mutlaka ka??t havlu ile kurulay?n. Nemli kanatlar ya?da s?çramaya neden olur.

Ya? s?caklı??n? termometre ile kontrol edin. 175°C ideal s?caklıkt?r; çok s?cak ya? kanatlar? yakar.

Fritözü a??r? doldurmay?n. Kanatlar? tek seferde de?il, küçük gruplar halinde k?zart?n.

Buffalo sosunu kanatlar s?cakken uygulay?n. So?uk kanatlara sos tutmaz.

Blanching s?ras?nda karbonat eklemek, kanatlar?n derisini ekstra gevrek yapar.

Sosu k?s?k ate?te haz?rlay?n ve sürekli kar??t?r?n. Yüksek ate? tereya??n? ay?r?r.

Servis etmeden önce kanatlar? 2-3 dakika dinlendirin, böylece sos daha iyi tutunur.

Ekstra lezzet için sosunuza bir tutam bal veya esmer ?eker ekleyebilirsiniz.