



Thinking of you
Electrolux



RECIPES by
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APPETIZER

CRISPY CHICKEN WINGS WITH ADOBO GLAZE

The very first dish I cooked at the age of 7 was adobo. My mom had left out a chicken to thaw and told me to either cook something or wait for her to do it when she got home. But she would be so tired from work so I took it upon myself to make something for her. I called my lola (grandmother), and asked what I could do with the chicken. She gave me step-by-step instructions to make Chicken Adobo. My mom was so surprised that the adobo I made was fantastic. I didn't tell her at once that I had help from my grandmother. My lola, she was the best! My first attempt at adobo wasn't the finest but I have since learned that it's such a versatile dish that can be transformed in numerous ways.

PROCEDURE

Marinate the chicken wings in a mixture of sugar, salt, and pepper for an hour.

In a pot placed on your Electrolux cooking range, heat oil and sauté garlic and onions. Deglaze the pan with vinegar and let it simmer for 3 minutes. Add the remaining ingredients and simmer for 7 minutes. Remove from heat. If you want the sauce hot, add some fresh jalapeños.

Coat the chicken wings with a mixture of cornstarch and water chestnut flour. Deep-fry in hot oil until golden brown, about 7 minutes at 300°F. To ensure clog-free airflow, use the Electrolux hood. It's award-winning design is perfect for cooking dishes using a lot of oil. Drain off excess oil. Serve wings with the prepared sauce.

Making Perfect Fried Chicken Wings - You can find chestnut flour in most Chinese groceries as it often used for making shrimp dumpling wrappers for dimsum. The cool thing about this flour is that it looks like white rocks, but when used for cooking chicken, the fried wings get massively crisp and sticky.

INGREDIENTS

500 g	Chicken wings
1 tbsp	Sugar
1 tsp	Salt
pinch	Pepper
1/4 cup	Cornstarch
1/4 cup	Water chestnut flour
	Oil for frying

Sauce

1 tbsp	Chili oil
1 tbsp	Garlic, minced
1/4 cup	Onions, chopped
1/4 cup	Vinegar
1/2 cup	Soy sauce
1 tsp	Chili flakes
1 pc	Bay leaf
1 cup	Clear Soda

