

# Southern-Style Turkey Wings

---

Jul 22, 2023

Rich flavored & delicious Southern-style turkey wings



by [Postmaster](#) in [Dinner](#), [Lunch](#), [Meats](#), [Recipes](#), [Turkey](#)

Rating



---

## Ingredients:

<input type="checkbox"/>	3 1/2 lb Turkey wings Produce
<input type="checkbox"/>	1 tbsp Basil, Dried
<input type="checkbox"/>	2 tsp Garlic powder, Fine
<input type="checkbox"/>	2 tsp Onion powder
<input type="checkbox"/>	2 tbsp Parsley flakes Baking & Spices
	1 tsp Allspice

<input type="checkbox"/>	2 tsp Cajun seasoning
<input type="checkbox"/>	1/2 tsp Cayenne pepper
<input type="checkbox"/>	2 tbsp Cornstarch
<input type="checkbox"/>	3 tsp Kosher salt
<input type="checkbox"/>	2 tsp Paprika Oils & Vinegars
<input type="checkbox"/>	2 tsp Olive oil Liquids
<input type="checkbox"/>	1 1/2 cup Water

Serve the tender and delicious Southern-Style Turkey Wings with your favorite sides, such as collard greens, macaroni and cheese, or cornbread. This dish is a fantastic way to enjoy turkey with the bold and savory flavors of Southern cuisine. Enjoy!

### Instructions:

Cook Time: Bake at 400F for about 1.5/2hrs covered depending on the size.  
(Optional Gravy) And 10-15minutes uncovered after u add the gravy.

01. In a shallow dish, combine the all-purpose flour, garlic powder, onion powder, smoked paprika, cayenne pepper, salt, and black pepper.
02. Dredge each turkey wing piece in the seasoned flour, shaking off any excess.
03. In a large skillet or frying pan, heat the vegetable oil or bacon fat over medium-high heat.
04. Fry the turkey wings in batches until they are golden brown and crispy on all sides. This will take about 3-4 minutes per side. Remove the fried wings and place them on a plate lined with paper towels to drain any excess oil.
05. In a separate large Dutch oven or pot, sauté the chopped onion, celery, and minced garlic until they become soft and translucent.
06. Stir in the chicken or turkey broth, Worcestershire sauce, soy sauce, brown sugar, Dijon mustard, dried thyme, and bay leaf. Mix everything together to create the braising liquid.
07. Gently place the fried turkey wings into the pot with the braising liquid. Make sure the wings are partially submerged in the liquid.
08. Bring the liquid to a simmer, cover the pot with a lid, and let the turkey wings cook over low heat for about 1.5 to 2 hours or until the meat becomes tender and easily pulls away from the bone.
09. Occasionally baste the turkey wings with the braising liquid during the cooking process to keep them moist and flavorful.

Once the turkey wings are fully cooked and tender, remove them from the pot and set them aside on a serving platter.

11. Optionally, you can skim off any excess fat from the braising liquid and reduce it to create a rich and flavorful sauce to serve alongside the turkey wings.

12. Garnish the Southern-Style Turkey Wings with chopped fresh parsley if desired.

**Gravy:**

2 cups of water

1 pack of turkey gravy mix

1/2 tbsp chicken bouillon powder

1 tbsp -1 1/2 tbsp all-purpose flour (If u want a thicker gravy add 2 tbsp of flour)

Stir to make sure gravy is smooth

Add gravy to the outer part of the wings

bake in oven for 10-15 mins uncovered, may need to add a little water to keep moist