

{ WINGS }

MENU PLATING



DFC (DRY FRIED CHICKEN)

SOUTHERN FRIED CHICKEN WINGS WITH HINTS OF OREGANO, PARSLEY, GARLIC, ONION, THYME, & PAPRIKA. AVAILABLE BONE-IN ONLY.

Chef's notes:

TRANSFER 12 PIECES OF CHICKEN WINGS INTO EGG/MILK WASH, TO SEASONED FLOUR, THEN BACK TO EGG/MILK WASH & SEASONED FLOUR FOR A SECOND TIME. DEEP FRY TO 165 DEGREES.

Plating:

PLACE ON RECTANGLE PLATTER. STACK IN HORIZONTAL ROW TWO DEEP. SERVE WITH 2 OZ PIRI PIRI SAUCE.

Allergens:

GLUTEN, SOY, EGG, MILK, PEPPERS.

{ GARNISH }
NONE

SHAKE HANDS WITH BEEF!

