

MA & PA BOULLION'S FRIED CHICKEN WINGS by James Menard

Hog Lard

Chicken Wing Drummettes (*however many you want*)

Salt

- If frozen, thaw and dry thoroughly. Should be as dry as possible.
- Heat hog lard to 275°
- Fry drummettes for 14 minutes.
- Remove from lard and let drummettes cool to room temperature.
- Increase temperature of lard to 375 degrees.
- Add cooled drummettes to lard and fry an additional 6 minutes or till they float and are golden brown.
- Once drummettes are removed from pot, sprinkle with salt while they are still hot.

Note: The drummettes should be large. I like the 4 lb bags in freezer section that average 20 large drummettes per bag

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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